

ADELAIDA DISTRICT

# ADELAIDA

## SYRAH SIGNATURE

VIKING ESTATE VINEYARD - PASO ROBLES

2022

<b>AROMA</b>	Blackberry, White pepper, Violet, Pear blossom
<b>FLAVOR</b>	Blackberry, Teriyaki, Licorice, Black pepper jerky
<b>FOOD PAIRINGS</b>	Duck confit with blackberry glaze; Grilled raddichio salad with blue cheese and candied pecans
<b>VINEYARD DETAILS</b>	Viking Vineyard   1400 - 1700 feet Calcareous Limestone Soil

Adelaida's organically-farmed estate vineyards are located in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these vineyard sites lie within the Adelaida District, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The 2022 vintage started with roughly 20 inches of rainfall and hinted at consistent summer temperatures that did not see peaks or troughs. This was until our extreme heat event that expedited harvest and will likely mark the vintage for all of California. The heat wave hit at the exact moment when the fruit was at the tail end of its ripening journey. With over a week of 105-degree-plus temperatures, this vintage forced vintners/viticulturists to decide on picking grapes early with higher acids or later, running the possibility of over-ripe fruit.

The Viking vineyard produces some of our most precise expressions of Syrah. The 2022 vintage is bold and features a fruit-driven backbone that creates a smooth, balanced wine. The initial aromas are rich with notes of blackberry, violet, and French vanilla. This floral component carries through to the palate, accompanied by hints of white pepper, licorice, and stewed blackberry. While this wine is beautiful to enjoy now, it will reach its best expression after 5 to 6 years of aging. You can savor it now or cellar through 2032.



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<b>VARIETAL</b>	Syrah 100%	<b>COOPERAGE</b>	Aged for 18 months in 60% new French oak barrel
<b>ALCOHOL</b>	13.8%	<b>RELEASE</b>	Spring 2025
<b>CASES</b>	125	<b>RETAIL</b>	\$75.00

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