## ADELAIDA

## CHARDONNAY HMR 2021

ADELAIDA DISTRICT · PASO ROBLES

AROMA Ocean breeze, Meyer lemon zest, Cantaloupe

FLAVOR Clementine orange, Anjou pear, Chalky limestone

FOOD Pan seared Chilean sea bass, Vichyssoise (potato-leek soup), or

PAIRINGS Chicken Piccata

VINEYARD HMR Estate Vineyard | 1600 - 1735 feet

DETAILS 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 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.

Adelaida's 4 acres of Chardonnay lie in a sheltered swale of the Santa Lucia Mountain Range, some 14 miles from the cooling breezes of the Pacific coast. Wine grapes were harvested in the cool of the night, were hand sorted, whole cluster pressed, and fermented on indigenous yeast in prdominantly neutral oak barrels. The wine saw nine months of aging in these previously used barrels.

Visually showing a clear straw appearance, this wine emanates varietal purity and a sense of place; pronounced aromatics launch straight into crushed sea shells, white flowers, lemon verbena, and clementine zest. A hint of cantaloupe melon speaks to the new world climate, while sea foam and chalk indicate Chardonnay grown in limestone soils. Vibrant flavors reveal a filigree of yellow apple, yellow plum, and pear, which sit atop structural building blocks lended from the calcareous strata. A subtle hint of almond praline rounds out and tightens this focused finish. Overall, a forward and friendly wine that grabs your attention. Drink through 2025.



VARIETAL	Chardonnay 100%	COOPERAGE	Aged 9 months in 23% new french oak
ALCOHOL	14.1	RELEASE DATE	Fall 2022
CASES	653	RETAIL	\$50