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Uncorked

ABOUT UNCORKED



[Mark Fisher](#) is the author of [Uncorked](#) and a writer for the *Dayton Daily News*.

JUNE 2006

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Adelaida Cellars, Paso Robles, and the inevitable Dayton connection

By [Uncorked](#) | Thursday, June 8, 2006, 07:02 AM

It doesn't take long working at a newspaper in Dayton, Ohio to realize that *everything* seems to have a Dayton connection. If a train wreck in a remote section of Siberia injures two people, one will have some link to Dayton.

Mind you, [Adelaida Cellars](#) is no train wreck. But the stunning winery in Paso Robles, CA certainly does have a Dayton connection. Dr. Kedrin Van Steenwyk, the local physician who oversees an OB-GYN residency program for Kettering Medical Network/Grandview Southeview Hospitals, is the daughter of Adelaida's founders, and Kedrin's mother, Elizabeth Van Steenwyk, serves as Adelaida's president, and general manager.

I spent some time at Adelaida last week — that picture of the beautiful view that appeared on Uncorked earlier this week and which is reprinted at the bottom of this entry is from Adelaida's Wedding Hill, and yes, I DID take the photograph, thankyouverymuch. It reminds me of a shot I took at Les Baux in Provence in summer 2001. Sigh..... Anyway, the occasion was a celebration that Adelaida threw to celebrate three young Ob-Gyns' and the completion of their Dayton-based residency program as well as to mark some other milestones in the extended Van Steenwyk family.

It didn't take long to realize this Paso Robles wine region is quite a place — and so is Adelaida Cellars and its surrounding vineyards. But don't take my word for it. Here's Kedrin:

"The area is growing and the land spectacular. It hasn't lost its very natural appeal and has not yet been overly commercialized, probably because it's not easy to get to — but that makes its allure even stronger."

Amen to that. (And more on that in [my post over on Wine Sediments today](#)).

And the wines live up to the promise that the scenery suggests. Adelaida boasts the oldest pinot noir vineyard in the area — the HMR ranch, planted in a cool spot in the hills back in 1963. The vines produce a dark, concentrated pinot that retains its varietal character while delivering concentrated, well-balanced flavors. Winemaker Terry Culton has dialed back the new oak on Adelaida's HMR Estate chardonnay to let the excellent fruit shine through.

As in the broader region of Paso Robles, Rhone varietals are slowly taking center stage at Adelaida. The winery's Rhone white

(roussanne-Grenache blanc blend) and Glenrose Vineyard Viognier and its broad array of syrahs and its red Rhone blend show great concentration of flavors, with ripe fruit balanced by stony minerality in the whites and a earthy-peppery note in the reds, all with refreshing acidity and lengthy finishes.

(Adelaida currently does not have a wholesaler in Ohio, but Ohioans as well as residents of many other states can now [order directly from the winery](#), by the way. And yes, it's legal.)

Winemaker Culton, who joined Adelaida in 2003, jokes that his only job is to not screw things up, since he's working with grapes that come from high-quality vineyards. But he admirably avoids some of the excess that this region can afford its winemakers, some of whom yield to the temptation of extreme ripeness, extraction and alcohol. Terry's touch is a light, deft one. (stay tuned to Uncorked for a future "caption contest" that features a photo of Terry in Adelaida's barrel-aging room. It has GREAT potential for the brand of mischief that only Uncorked can provide ...)

The region, and the winery, make for fine travel destinations. But please, if you're from Dayton — stay off the trains.



Yes, they had to drag me onto the plane to leave this place, but I'm over it now. Really.

Photo by Mark Fisher

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Comments

By [cathy](#)

June 8, 2006 01:22 PM | [Link to this](#)

Wow — it is really beautiful, and it sounds like nirvana. You have me really wanting to go visit. Thanks for sharing!!

By [over the top](#)

June 8, 2006 10:31 PM | [Link to this](#)

Actually I think the white Rhone blends are the best in the world. The reds are only a small step below france.

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