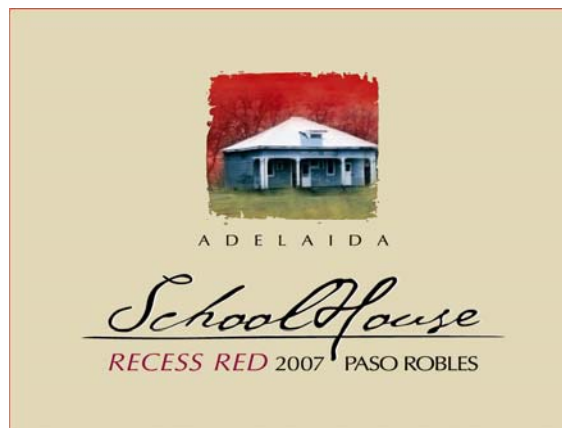


## SCHOOLHOUSE RECESS RED 2007 Paso Robles

Adelaida's proprietary red table wine pays homage to the one room schoolhouse, a historic symbol of the regions past and the only remnant of the town that is our namesake. This year's blend combines seven varietals (mostly Estate grown grapes) and raises the bar for modestly priced table wine. Wines going into the Schoolhouse blend are sourced exclusively from Westside Paso vineyards and reflect sites that produce moderate intensity fruit more suitable for near term enjoyment. Emphasizing the heft of Syrah and the zesty berry flavor of Cabernet Sauvignon, its final form is shaped by the aromatics of Pinot Noir and Cabernet Franc plus three other grapes. Through many blending trials this eclectic wine was ultimately based on quality and flavor, not expediency.

Each varietal was handled separately, fermented with native yeast and aged primarily in second and third use French oak barrels. Initial blending creates a core of best barrels, later nuanced with smaller amounts of key varietals to fill out the flavor profile, adding textural components, aromatic complexity and vibrant natural acidity. Benefiting from an exceptional vintage the 2007 Recess Red is a complete wine, a vinous colorful quilt of flavors, from damask plum to bing cherry with hints of licorice, sweet balsamic and chocolate infused espresso. Bright and lingering, it will intrigue party guests as a very good "find", a wine of patrimony inheriting qualities from a blood line of thoroughbreds. Capable of cellaring through 2013 but best enjoyed now or after a hard day at the office.



### VINEYARD DETAILS:

AVA: Paso Robles  
Vineyards: Anna's Estate, Davis, Halter Ranch, HMR Estate, Glenrose, Viking Estate & Chelle Mountain

### HARVEST DATES:

August 22 – October 29, 2007

### VINTAGE DETAILS:

Varietals: Syrah 35%, Cabernet Sauvignon 27%, Pinot Noir 14%, Cabernet Franc 10%, Grenache 7%, Zinfandel 5%, Mourvedre 2%  
Cases: 2,096 cases produced  
Release Date: December 1, 2010  
CA Suggested Retail: \$15

### TECHNICAL DATA:

Alcohol: 14.9%  
pH: 3.68  
TA: 6.16 g/L  
Brix: 25.5°  
Yield: 2 tons/acre  
Fermentation: 5 ton open top fermenters; indigenous yeast.

### COOPERAGE:

Barrel aged 25 months in French oak, (10% new).

Bottled: November 11- 13, 2009