

AROMA

plum & blackberry compote, sweet pipe tobacco, cedar wood

FLAVOR

red berry skin, crème de cassis, autumn leaves, organic garden

FOOD PAIRINGS

sausage, red onion & mushroom pizza, marinated garlic chicken

Adelaida's 7 distinct family owned vineyards lie in the craggy hillside terrain of west Paso Robles, 14 miles from the Pacific coast. Ranging from 1500 – 1900 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-45 degrees.

An eclectic, non-traditional blend, Recess Red is Adelaida's signature table wine, representing good value in a medium bodied "daily drinker". Utilizing estate grown grapes from the challenging terrain of our mountain vineyards, the cool climate 2010 vintage emphasizes bright aromatics and purity of fruit flavors. Each variety is handled separately and the blend represents the optimum balance of diverse flavors. The choices seek to give definition to four main elements: aromatics, mid palate (weight and texture), homogeneous flavors (the whole is better than the individual parts), and a well defined finish. With 10 grapes, the predominant varieties form the core of the wine's personality: (Syrah (mid palate), Counoise (crisp finish) and Cabernet Sauvignon (fruit and structure), while other varieties add nuance and focus. Drink now through 2016.

VINEYARD DETAILS

AVA: Paso Robles

Vineyards: Viking, Michael, HMR, Upper Viking & Anna's Estate Vyd

Elevation: 1500-1900 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 24 months in 100% neutral French oak

Harvest dates: 9/21/10 thru 10/21/10

Alcohol: 14.5%

VINTAGE DETAILS

Varieties: Syrah 21%, Counoise 20%, Cabernet Sauvignon 19%, Pinot Noir 12%, Mourvedre 10%, Touriga 8%, Cabernet Franc 3%, Grenache 3%, Petite Sirah 3% & Zinfandel 1%

Cases: 840

Release date: 9/2013

CA suggested retail: \$20

