

AROMA

holly berries, resinous herbs, beef jerky, roasted coffee beans

FLAVOR

herb tinged black raspberries, coffee nib rub, black olives

FOOD PAIRINGS

roasted portobello mushrooms and prosciutto lasagna, freshly ground burger with sweet paprika and adobo sauce, avocado, and bacon

Adelaida's 7 distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400–2000 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Recess Red is a value oriented, eclectic blend of red grapes. Medium bodied, savory and full of flavor, this is a wine for everyday enjoyment. The "assemblage" will vary from year to year and represents a sort of vinous alchemy, showcasing the Winemaker's blending skills.

Reminiscent of table wines from the Mediterranean interior of France and Spain, the current vintage combines eight varieties, primarily Rhône (80%), heavily reliant on mourvèdre and syrah. All varieties were made separately, fermented with native yeast and aged in neutral oak barrels for 24 months. The wine has developed complexity beyond red fruit, showing brown spices, umami and a pleasing sense of veldt underbrush. Drink now through 2016.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyards: Michael's & Anna's Estate Vineyards

Elevation: 1580-1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 24 months in 100% neutral French oak

Harvest dates: 9/5/11 through 11/8/11

Alcohol: 15%

VINTAGE DETAILS

Varieties: Syrah 24%, Mourvèdre 24%, Zinfandel 16%, Cinsaut 16%, Counoise 10%, Grenache Noir 5%, Pinot Noir 4%, Carignan 1%

Cases produced: 2131

Release date: May 2014

CA suggested retail: \$20

