

AROMA

cran-raspberry, chocolate coated dark cherries, lightly roasted coffee beans

FLAVOR

raspberry, red cherry, nutmeg, cinnamon

FOOD PAIRINGS

ricotta and spinach ravioli with vodka sauce, grilled turkey burgers with garlic aioli, arugula and smoked bacon

Adelaida's 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.

One of our largest blends yet, all 11 varieties were made separately, fermented with native yeast and aged in neutral oak barrels for 24 months. Showing bright red fruits, crisp acidity rounded out by subtle baking spices, and a smooth finish, this wine is the perfect partner for everyday entertaining. Drink now through 2017.

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: 8/31/12 through 10/26/12

Alcohol: 14.7%

VINTAGE DETAILS

Varieties: Mourvèdre 18%, Grenache Noir 17%, Syrah 11%, Zinfandel 10%, Counoise 9%, Pinot Noir 8%, Cabernet Franc 7%, Cinsaut 6%, Cabernet Sauvignon 4%, Carignan 4%, Petit Verdot 3%, Malbec 3%

Release date: May 2015

CA suggested retail: \$15

