

Recess Red

2013 paso robles



AROMA	Black Plum-blackcurrant medley, tobacco curing barn, campfire smoke, wet earth, crushed black peppercorns, herbs de Provence
FLAVOR	Crushed black plums, black licorice, glace de viande (brown stock), tamari soy, dried herb-peppercorn meat rub
FOOD PAIRINGS	Mac and Cheese, Pulled Pork Sandwiches, Carnitas Tacos, Garlic-Rosemary Roast Chicken

Recess Red is a value-for-money table wine from Adelaida's Estate Vineyards. 12 grapes are here but not one is identifiable, it is all about crafting a wine that comes together in a synergistic way, flavor components to satisfy both the every-day drinker and the connoisseur. No additives, no winemaking tricks, all varieties in this mountain grown grape blend come from our own vineyards in the steep hills of Paso Roble's coastal influenced Westside. Many trial blends have led to this finished wine, satisfying the key attributes, those building blocks that make a wine worthy of a second glass i.e. bright clarity of color, aroma, and bouquet that speak of fruit and nature, mid-palate density (the perception of weight on the palate), purity of flavor (no artificial additives), balance (all components are harmonious and integrated), and a sustaining finish (flavors linger).

2013, the inaugural vintage for Winemaker Jeremy Weintraub, saw classic "Paso" warmth and contrasting cool nights, the second year of low rainfall. Harvested over a five week period, from August to late September, all varieties were hand sorted, de-stemmed, fermented on indigenous yeast, and rested primarily in neutral French oak barrels for 12 to 18 months before blending. The wine is a fascinating amalgam: 37% Rhone varieties, 19% each Zinfandel and Bordeaux grapes, 16% Pinot Noir plus dollops of others, no one grape dominates. Savory flavors abound, black plum, meat essences, cured tobacco leaf, and dried herbs (thyme) with grindings of black pepper, it is medium bodied and woven into a whole cloth, finishing smoothly with length and a restatement of its umami, miso-like goodness. Best enjoyed now through 2019.

VARIETALS	Grenache 21%, Zinfandel 19%, Pinot Noir 16%, Malbec 9%, Picpoul Blanc 9%, Cabernet Sauvignon 7%, Petite Sirah 5%, Gamay Noir 5%, Petit Verdot 4%, Nebbiolo 3%, Syrah 2%	COOPERAGE	26 Months in 10% new French Oak barrels and Puncheons
ALCOHOL	14.6%	RELEASE	November 2016
CASES	1399	RETAIL	\$18.75
		HARVEST DATE	8/19/13 - 9/15/13