

ADELAIDA

END POST 2016 CABERNET SAUVIGNON

AROMA	Preserved cherries, violets, best-of-season backyard tomatoes, dried rose petals
FLAVOR	Preserved tart cherries, tiny mountain strawberries, barrel aged balsamic, sweet tomato paste
FOOD PAIRINGS	Naples style strip steak pizzaiola, braised veal shank gremolada, wild mushroom pizza with garlic confit and ba-

End Post is a label used exclusively by Adelaida Vineyard & Winery, located in the northwest corridor of the Paso Robles AVA, an elevated mountainous sub-region known as the Adelaida District at 14 miles from the Pacific Ocean. Featuring steep terrain, chalk rock limestone-tinged soils and marine influenced daily temperature swings of 40-50 degrees our 6 distinctive vineyard locations display an elusive sense-of-place.

The End Post Cabernet Sauvignon utilizes fruit from notable sites throughout California to create value for broad market distribution and restaurants. Vintage 2016 ushered in plentiful rains, a long awaited break from the past 4 years of drought. Vines showed substantial vigor calling for extra attention to control the exuberant growth, balancing foliage to fruit set. The key summer ripening season brought initial cooler temperatures leading to a warm finishing flourish of September sun. A historically early harvest was marked by aromatic intensity at modest alcohol levels and a flavor profile emphasizing juiciness and savory complexity. Sourced exclusively from the Paso Robles AVA the wine emphasizes the graceful side of Cabernet Sauvignon. Medium bodied, it shows a fruit precision and super Tuscan flavor profile reminiscent of preserved tart cherries and tiny mountain strawberries with savory aromas of violets and dried rose petals. Finishing accents of sweet tomato paste and aged balsamic invite a second taste. Best enjoyed now for its vibrant extroverted flavors, its youthful ardor will evolve, drink through 2022.



VARIETALS	Cabernet Sauvignon 100%	RELEASE DATE	October 2018
ALCOHOL	13.7%	RETAIL	\$25.00
CASES	2683 cases		