

AROMA

red currants, savory herbs, cedar, grilled bread, graphite

FLAVOR

tart cherries, roasting herbs, steak tartare

FOOD PAIRINGS

beef satay, coffee-coriander rubbed grilled strip steak, pan fried lamb chops with rosemary salt

Adelaida's family owned vineyards include six distinct properties totaling 172 acres in the craggy hillside terrain of Paso Robles' west side. Only 14 miles from the Pacific Ocean these are steep and elevated sites (1500 – 1900 feet), characterized by chalk rock limestone soils. Afternoon blasts of coastal air create a daily microclimate that swings 40-50 degrees. Stressed vines produce low yields of precise flavors.

The End Post label is focused on good value wines showcasing Adelaida's and neighboring Paso Robles' vineyards. A challenging vintage for the region, 2011 endured an historic April frost and a cool growing season. Cabernet, a late ripening variety, was not damaged by the frost and the later picked grapes, as evidenced below, achieved proper levels of ripeness with firm tannins. Grapes were destemmed, and fermented in open top vats with daily punch downs of the grape skin cap. The wine matured in mostly neutral French oak barrels, with a brief exposure to new wood just before bottling. It resembles a French Bordeaux style in its low alcohol, more herb infused character, and will probably flesh out with a bit of time. Drink now through 2016.

COOPERAGE & DATA:

Alcohol: 13.4%

VINTAGE DETAILS:

AVA: Paso Robles

Varieties: 100% Cabernet Sauvignon

Cases: 2,200

Release date: 9/2013

CA suggested retail: \$20



*End Post defines the wine.
End Post anchors the vine.
End Post, it's more than a sign.*