

AROMA

cassis, dark plum, dried violets, cedar and nutmeg

FLAVOR

dark cherry, plum, currant compote, cinnamon and vanilla notes

FOOD PAIRINGS

portobello mushroom and vegetable casserole, beef enchiladas, marinated flank steak with herbed roasted potatoes

The End Post label, made by Adelaida Cellars, showcases local Paso Robles' vineyards in a wine style that reflects the regional character of our mountainous terrain, warm to cool marine influence, and the unique geology of the soils, complexed with million year old ocean sediment.

A somewhat classic Paso Robles harvest, the 2013 growing season went smoothly without any major heat spikes or cool stretches. It was dry, being the third year with drought conditions, which meant harvest was early and also fast. Yields were slightly down, but the complexity of flavors have proved to be very promising.

Crafted with immediate gratification in mind, this medium bodied wine shows an incredible balance of fruit, spice, and savory notes making it a perfect companion for your evening meal. Drink by 2017.

VINTAGE DETAILS:

Alcohol: 13.8%

AVA: Paso Robles

Release date: November 1, 2015

CA suggested retail: \$20

*End Post defines the wine.*

*End Post anchors the vine.*

*End Post, it's more than a sign.*

