

AROMA

cassis syrup, violets, Christmas fruitcake, milk chocolate

FLAVOR

black current and mulberry compote, mocha, cinnamon toast, vanilla

FOOD PAIRINGS

Beef stew w/ wild mushrooms & fresh herbs, grilled ribeye steak w/ green peppercorn sauce, macaroni gratin moistened w/ reserved beef stock

The Endpost label, made by Adelaida Cellars, showcases local Paso Robles' vineyards in a wine style that reflects 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. This year's "model" of End Post Cabernet benefited from the addition of over 20% Viking fruit, Adelaida's much awarded Estate Vineyard.

2012 was a welcome return to a warm, sometimes hot summer, following 2 years of cool temperatures. These ideal conditions led to ripe fruit and balanced flavors. The wait for ideal sugar accumulation and physiological ripeness led to an end-of-the-season harvest. Winemaking emphasized a long maceration with extended skin contact and daily pump overs followed by 2 years in mostly neutral oak barrels. The goal was to allow the bright mountain fruit to dominate the flavor profile, calm down the tannins and keep the subtleties of oak in the background. We recommend End Post Cabernet for current drinking through 2017.

COOPERAGE & DATA:

Barrel aged 18 months;
100% French Oak
Harvest dates: 9/21/12-10/8/12
Alcohol: 14.3%

VINTAGE DETAILS:

AVA: Paso Robles
Varietals: 98% Cabernet Sauvignon, 1.5% Cabernet Franc
0.5% Malbec
Cases: 3,334
Release date: 6/1/2014
CA suggested retail: \$20

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

