

# FEATURED WINES

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## Kitchen Sink White Table Wine

*The whole is greater than the sum of its parts.*

Aristotle has been credited with those words although, like many things in history, that assertion has been the subject of some debate in the academic community. Regardless of who said it, the observation can make a great deal of sense in the wonderful world of wine. We speak, of course, of multi-variety blends such as the Kitchen Sink line of wines from Adler Fels Winery.

Each vintage, Adler Fels procures grapes from some of the top growers in California — up and down and across the state. These are quality-focused growers who, through time and experience, have learned which varieties fare best in their particular microclimates.

The Adler Fels winemaking team then undertakes extensive blending trials in order to craft the most expressive and delicious cuvees possible. The featured Kitchen Sink White Table Wine demonstrates that Aristotle (or whoever made the observation above) was a pretty wise individual.

### TASTING NOTES

#### **Grape Composition:**

36% Chardonnay, 32% Chenin Blanc, 21% Gewurztraminer & 11% Other White Varieties

#### **Aging Vessels:**

Stainless Steel Tanks

#### **Grape Source:**

Select California Vineyards

#### **When to Drink:**

Now Through 2014

#### **Aromas and Flavors:**

Melon, Pear, Tangerine, Rose Petals, Lychee & Lemon Rind

#### **Our Tasting Panel Score:**

90 Points

This lively, aromatic wine offers notes of melon, pear, tangerine, rose petals, lychee and lemon rind.

**FOOD PAIRING SUGGESTIONS:** smoked trout, or baked ham with orange glaze.

**WINE RE-ORDER #: 22429**