

FEATURED WINES

Kitchen Sink California Red Table Wine

A little bit of this, a little bit of that...

The world's best chefs rarely have a precise "recipe" in mind when they create their culinary treasures. Most great dishes are the result of experimentation, and allowing one's creative talents to simply reveal themselves.

That's the approach taken at Sonoma County's Adler Fels Winery with its eclectic Kitchen Sink wines. Adler Fels utilizes grapes not only from the vineyards of Sonoma, but also from top growers up and down the state of California. Each vintage, it gathers literally dozens of lots of numerous varieties from several appellations. When the time comes to assemble the Kitchen Sink blends, watching the winemakers is similar to watching a kid in a candy store. The possibilities are limited only by their imaginations.

This bottling of Kitchen Sink Red Table Wine combines mainly Zinfandel, Merlot, Cabernet Sauvignon and Petite Sirah, and the finished product is full-bodied, fruit-forward and truly inspired.

TASTING NOTES

Grape Composition:

38% Zinfandel, 34% Merlot,
21% Cabernet Sauvignon, 5%
Petite Sirah & 2% Other Red

Aging Vessels:

Assorted Oak Barrels and
Stainless Steel Tanks

Grape Source:

Select California Vineyards

When to Drink:

Now Through 2015

Aromas and Flavors:

Cassis, Plum, Crushed
Berries and Black Pepper

Our Tasting Panel Score:

90 Points

This full-bodied, fruit-forward wine offers notes of cassis, plum, crushed berries and black pepper.

FOOD PAIRING SUGGESTIONS: grilled lamb kebabs with mint sauce.

WINE RE-ORDER #: 22430