

# FEATURED WINES

---

## Kitchen Sink Reserve Red Table Wine

*Imagine having the world's most complete spice rack in your kitchen.*

Everything from anise to wild thyme, and from coriander seed to summer (and winter!) savory. With all of those flavors at your disposal, imagine the dishes you could create... and how many boxes of Hamburger Helper you could throw away.

The cellar at Adler Fels Winery is much like a well-stocked kitchen, packed with barrels of wine from all over California, representing numerous varieties. It uses many of those varieties in crafting its Kitchen Sink wines, but it goes a step further with its Reserve Kitchen Sink bottlings.

The varietal makeup of the Reserve wines is not revealed (although we do know there is Cabernet Sauvignon and Merlot included), but what really sets the Reserve apart from the "regular" wine is the additional time the cuvee spends in oak barrels. This lends another layer of aromas and flavors — sort of like a smorgasbord in a bottle.

### TASTING NOTES

**Grape Composition:**

Assorted Red Varieties

**Aging Vessels:**

Oak Barrels and  
Stainless Steel Tanks

**Grape Source:**

Select Vineyards in Various  
California Growing Regions

**When to Drink:**

Now Through 2016

**Aromas and Flavors:**

Cherry, Assorted Berries, and  
Assorted Herbs and Spices

**Our Tasting Panel Score:**

91 Points

This rich, textured wine offers impressions of cherry, berries, and assorted herbs and spices.

**FOOD PAIRING SUGGESTIONS:** a juicy steak, or lamb chops.

**WINE RE-ORDER #: 22431**