

FEATURED WINES

Kitchen Sink Reserve White Table Wine

Do “Kitchen Sink” and “Reserve” seem like an oxymoron?

We can understand why that thought may come to mind. After all, “Kitchen Sink” suggests an “anything and everything” approach to winemaking, whereas “Reserve” infers a more serious and studious blending methodology. But as you’re about to discover, “Kitchen Sink Reserve” makes perfect sense.

Each vintage, Adler Fels Winery gathers numerous lots of grapes from numerous microclimates throughout California. That’s where the “Kitchen Sink” idea comes in. But in the cellar, when the blend is being assembled, great care is taken in using just the right amount of “this” and not too much of “that.” And that’s how the finished cuvee earns a “Reserve” designation.

The exact composition of this Kitchen Sink Reserve blend is a closely held secret, but we do know that it’s a perfect pairing partner for pasta with a white cream sauce. As one sauce maker used to say, “Try it — you’ll like it!”

TASTING NOTES

Grape Composition:

Assorted White Varieties

Aging Vessels:

Assorted Oak Barrels and
Stainless Steel Tanks

Grape Source:

Select Vineyards in Various
California Growing Regions

When to Drink:

Now Through 2015

Aromas and Flavors:

Apple, Pear, Peach, Citrus,
Lychee and Oak Spice

Our Tasting Panel Score:

91 Points

This big, rich wine offers impressions of apple, pear, peach, citrus, lychee and oak spice.

FOOD PAIRING SUGGESTIONS: pasta with a white cream sauce, or cream of mushroom soup.

WINE RE-ORDER #: 22432