

## 2011 ★ Row Five ★ Viognier / Marsanne

Acute, elegant and chic, the Row Five Viognier / Marsanne blend offers much more than you might expect. This doesn't have to be the loudest in the room to leave a lasting impression. Like a true Rhone, this blend releases intriguing elements of lemon, white flower, fennel and anise. The mixtures of floral and savory components also make it unusually well-suited to seafood. The Row Five Viognier / Marsanne will delight those who prefer dry white wines with sophisticated aromas.



**Food Pairing:** Cod, scallops, clams, calamari, fennel, Macadamia nut.  
**Occasion:** Seafood extravaganza, or a patio lunch on a hot day.  
**Acidity:** ★★★★★  
**Fruit:** ★★★★★  
**Body:** ★★★★★

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## 2011 ★ Row Five ★ Chardonnay

Even those who normally don't like Chardonnay may find themselves falling for this one. Meticulously crafted, the Row Five Chardonnay is the entertaining and friendly type. We balance this beloved Chardonnay in order to pair better with food. It's a harmonious integration of fruit flavors, acidity, butter, and oak, yet not too much of any one component. Nothing is out of place. You could describe this wine as if it were a good party host: it doesn't take over the conversation and overwhelm its dinner companions, but rather orchestrates the meal by bringing everything together.



**Food Pairing:** Crab, lobster, chicken, oyster, tarragon, cream, butter.  
**Occasion:** When you need a white wine that will please even the most discriminating.  
**Acidity:** ★★★★★  
**Fruit:** ★★★★★  
**Body:** ★★★★★

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## 2011 ★ Row Five ★ Pinot Noir



Much like a fine piece of art, this Pinot Noir at first seems quiet and reserved. But further investigation reveals layers of depth. Incredibly complex, this wine will open and change with each glass poured. Not quite Californian in style and not quite Old World, it is unmistakably Alder Springs. This versatile Pinot Noir lends itself to a wide array of foods, adding new insight to your meal. Blossoming with elaborate complexity, our Row Five Pinot Noir

is the philosopher, the artist and the intellectual.

**Food Pairing:** Pork, mushroom, salmon, tuna, duck, spicy & sweet sauces.  
**Occasion:** On a date or sitting by the fire contemplating life's greatest questions.  
**Acidity:** ★★★★★  
**Fruit:** ★★★★★  
**Body:** ★★★★★

## 2011 ★ Row Five ★ Red

If you like to take the road less traveled, you can always rely on the Row Five Red. A blend of Syrah, Petite Sirah, and Malbec, this wine is perfect for the adventurer who can adapt to any situation. We craft this unique blend to be very drinkable yet interesting. Showing berry fruit flavors upfront, this wine opens to a touch of earthiness and spice. Relentlessly smooth, the Row Five Red has proved to be appropriate for any occasion. Going to a BBQ? Row Five Red! To a friends house but not sure what's for dinner? Row Five Red! Going on a long trip to a land unknown? The Row Five Red should be the first item in your essential travel bag!



**Food Pairing:** BBQ, Pork, Steak, Lamb, Macaroni.  
**Occasion:** Anytime, Anywhere.  
**Acidity:** ★★★★★  
**Fruit:** ★★★★★  
**Body:** ★★★★★

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