

MILK & HONEY

2015

TEMPRANILLO

BLEND

Varietals:

35% Tempranillo, 34% Cabernet Sauvignon, 31% Syrah

Appellation:

Paso Robles

Vineyards:

Denlinger, Shadow Canyon, Alta Colina, Jada, Chelle Mountain, White Cliffs, Yankowski-Weeks

Production:

921 cases made

Oak:

87% New French Oak

Vinification:

25% whole cluster fermentation

Time in Barrel:

18 months

Alcohol:

15.7 %

Cellar potential:

5 years

Release date:

March 6, 2017

ABOUT

Proprietor and winemaker Russell P. From began Herman Story Wines in 2001 with 7 barrels stashed in his employer's cellar. What started as a modest homage to his rancher grandfather has become a beacon to those seeking opulent, structured Syrah and Grenache. To maintain balance while giving flavor full stage, Russell works with 30 top-tier vineyards in over 7 distinct growing regions between Santa Barbara and Paso Robles. Vineyards of particular note include: Bien Nacido, John Sebastiano, Larner, Shadow Canyon, Chelle Mountain, Vogelzang and White Hawk. These are no nonsense, balls to the walls wines that are not for the faint of heart or the pinky raising set.



CONTACT

Winery & Tasting Room
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TASTING NOTES

This is a winter solstice dinner with the lost Dauphin at the Nam Hai Four Seasons in Hoi An. Black earth, rare beef Pho, hoisin sauce, warmed whole star anise, creosote, Fernet and Coke, rose hip tea, distant diesel, sarsaparilla, lapsang souchong tea all finished with night dense coffee and condensed milk and the brooding sense that your card will be declined.

NOTE

For Russell P. From Paso is a place to push new frontiers in the exploration of full-force flavor. Milk & Honey exposes the best of the promised land. Tempranillo was chosen as the base of this blend due to its similarity to one of Paso's new keystone varietals, Grenache, while also giving a nod to the region's stylistic similarities to Ribero del Duero. While Paso is an emerald city for some, it is also home to derelicts and grifters and ne'er-do-wells, for whom the artwork is an homage.

SERVING

Temperature: 65° F
Decant: 30 minutes

