

AFTER HOURS

2017 ROSÉ

Varietals:

100% Grenache

Appellation:

California

Vineyards:

Chelle Mountain, Bien Nacido, Murmur, Slide Hill

Production:

200 cases made

Vinification:

Neutral barrel fermented and aged, saignée style

Time in Barrel:

6 months

Alcohol:

15.6 %

Cellar potential:

Let's not kid ourselves here, you don't have the patience to cellar this.

Release date:

March 10, 2018

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, Slide Hill, Larner, Shadow Canyon, Chelle Mountain, Luna Matta 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

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TASTING NOTES

You come-to in the backseat of a Land Cruiser that has what must be a \$20,000 steering wheel. The two guys get back from the gas station, "Hey, hey, look who's up!" the passenger says as he hands you a bag containing cherry Minute Maid ice pops, some raspberry sorbet, red macarons, a pack of clove cigarettes and Swedish Fish. Wait a second... You recognize him, it's Snoop Dogg. "I'm Calvin" he says, "you're lucky we found you! Here." He hands you a cherry blunt as he inexplicably plays Roger Miller on a stereo branded with his name.

NOTES

Do you dream of building a Hearst Castle style mansion that overlooks the speedway, so you can lounge in the pool and watch drag races? Are you a fan of full contact flower arranging? Do you hate it when men shower and shave? Well then this is for you. Rosé of Grenache with a straight six that burns nothing but rose petals, cherries and inhibitions. 'Nuff said.

SERVING

Temperature: 60° F
YOU DRINK THIS NOW.

