CASUAL ENCOUNTERS 2014 SGMT

Varietals:
39% Syrah, 38% Grenache, 20% Mourvèdre, 3% Tannat

Appellation:
California

Vineyards:
Chelle Mountain, John Sebastiano, Laetitia, Luna Matta, Murmur, Paderewski, Santa Barbara Highlands, Slide Hill, Spanish Springs, Shadow Canyon, White Cliffs

Production:
547 cases made

Oak::
76% new, 24% neutral French Oak barrels

Time in Barrel:
24 months

Alcohol:
15.6 %

Cellar potential:
6-8 years

Release date:
October 1, 2016

TASTING NOTES

This is the pure distillate of cruising around the desert with a Saudi Prince in his brand new Mercedes S class: Late summer black mulberry, oiled leather falcon hood, rare Belgian chocolate melted with salt and coffee nibs, rose roasted pistachios, jasmine flowers, blood orange, sun warmed sandstone, geranium oil, muddled mint, roasted lamb shank, nutmeg and fresh gold chains.

NOTES

Casual Encounters takes its name from the orgiastic nature of its origins as a blend of small cofermented lots. By giving up control and embracing game-day decisions during harvest, Casual Encounters best captures thelengths Russell will go in setting orthodoxy aside and letting favor take full stage.

SERVING

Temperature: 65ºF
Decant: 45 minutes

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.

HERMAN STORY

CONTACT

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