

Appellation: Central Coast AVA

Vineyards: Shadow Canyon, Terra Bella, Les Galets (Laetitia), White Hawk

Production: 522 cases made

Oak:

80% new French oak

Time in Barrel:

16 months

16.1 % Whole Cluster fermentation:

3-5 years

Cellar potential:

8-10 years

Release date: April 1, 2009 This dark and pleasing Syrah opens the same way it finishes: with the scent and silky texture of melted fine milk chocolate. But not all is sweet and chocolate-y in this complex and brooding wine as it also shows smoky beach barbecue, ripe cherry and beef jerky that yields to a playful palate of orange rind, elderberry, and beautiful flowers. New French oak integrates into the long finish (60+ seconds) with mocha and pineapple upside-down cake.

FOOD PAIRINGS

Memphis-style ribs, venison, Spaghetti Bologne sauce and al pastor

SERVING

Temperature: 65° - 70° F Decanting: 2+ hours

ABOUT

Herman Story Wines is the brainchild of Russell P. From, a hard-living and hard-working winemaker on California's Central Coast. Named after Russell's multi-disciplined, Renaissance-man grandfather (e.g. "rancher, logger, swapper, banker, philanthropist, teller of tales"), Herman Story centers squarely on Rhone varietals sourced from A-list sites including Larner Vineyard (Santa Ynez Valley) and White Hawk Vineyard (Los Alamos Hills). Russell's philosophy on the importance of true ripeness for creating luscious, decadent and long-lived wines has given him a reputation for pushing the limits on how late he picks his fruit, particularly Syrah. "A serious Central Coast producer," says Robert Parker, "Herman Story Winery builds up its strength and credibility with each new vintage."



CONTACT

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