

ON THE ROAD

2007

GRENACHE

Varietal:
100% Grenache

Appellation:
Santa Barbara AVA

Vineyards:
Santa Barbara Highlands,
Larner, West Paso Robles

Production:
398 cases made

Oak:
30% new Hungarian oak
30% new French oak

Time in Barrel:
16 months

Alcohol:
16.1 %

Whole Cluster fermentation:
30%

Cellar potential:
8+ years

Release date:
April 1, 2009

TASTING NOTES

Italian plum, raspberry and chocolate cocoa powder unfold a spicy, savory palate of smooth white pepper, toasted caraway, shortbread and freshly baked marzipan. The palate shows spiced and fleshy flavors of ginger bread, bright red currants, orange, violets, and bourbon-soaked desserts. Finishing with "feel it in your gums" tannins, this wine accomplishes balance with the help of a weight/texture not seen in almost any domestic Grenache based wines (read: **silky but powerful!**).

FOOD PAIRINGS

Pumpkin risotto, a Cuban sandwich, serious chili, Santa Maria Style Barbecue

SERVING

Temperature: 65° - 70° F
Decanting: 1-2 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."

**HERMAN
STORY**

CONTACT

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