

2007 Syrah

Varietal:

100% Syrah

Appellation:

Santa Barbara County AVA

Vineyards:

Larner Vineyard

Production:

130 cases made

Clones:

877 and Estrella

Oak:

80% new French oak
20% neutral French oak

Time in Barrel:

21 months

Alcohol:

16.1 %

Whole Cluster fermentation:

25%

Cellar potential:

10+ years

Release date:

November 1, 2009

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."



TASTING NOTES

A lush and lengthy Syrah, this year's expression gets its comfortable complexity from sweet pipe tobacco, thyme, slow-roasted pork belly and espresso, complemented by toffee, raspberry purée, a dash of black peppercorns, and rich creme de cassis. The wine's earthy, brambly palate brings the Hermitage in: dark chocolate nibs, maduro-wrapped cigar, over-steeped green tea, graphite, and broken dry leaves. Not for the faint of heart.

FOOD PAIRINGS

Whole-roasted pig, morel mushrooms, grilled hamburgers, slow-cooked short ribs

SERVING

Temperature: 65° - 70° F

Decanting: 2 hours



CONTACT

Russell From
ph. (805)714-9966
russell@hermanstorywines.com