

MILK & HONEY

2013

TEMPRANILLO

BLEND

Varietals:

35% Tempranillo, 32% Cabernet Sauvignon, 25% Syrah, 6% Mourvedre, 2% Grenache

Appellation:

Paso Robles

Vineyards:

Chelle Mountain, Luna Matta, Shadow Canyon, Terra Bella, Weeks, Chopin

Production:

421 cases made

Oak:

70% New French Oak

Vinification:

25% whole cluster fermentation

Time in Barrel:

16 months

Alcohol:

15.9 %

Cellar potential:

7-10 years

Release date:

April 1st, 2015

ABOUT

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 7+ distinct growing regions between Santa Barbara and Paso Robles. Vineyards of particular note include: Bien Nacido, John Sebastiano, Lerner, Murmur, Full Draw and White Hawk. From's dedication has held the attention of discriminating consumers and reviewers alike, earning him a position in Wine Spectator's Top 100 List in 2014 for his On the Road Grenache.

TASTING NOTES

This is the best summer backyard BBQ wedding that has ever happened between two decorated families: cherry ice cream, blueberry and paseo pepper jelly, Maduro cigars, barrel aged Manhattans, blood orange demi glace, red oak coal grilled steak, sun tea, gnawed cinnamon stick, red velvet cake, Italian espresso, Hershey's Chocolate milk, Turkish delight elixir with the soft sense of promise.

NOTE

For Russell P. From Paso is a place to push new frontiers in the exploration of full-force flavor. Milk & Honey exposes the best of the promised land. Tempranillo was chosen as the base of this blend due to its similarity to one of Paso's new keystone varietals, Grenache, while also giving a nod to the region's stylistic similarities to Ribero del Duero. While Paso is an emerald city for some, it is also home to derelicts and grifters and ne'er-do-wells, for whom the artwork is an homage.

SERVING

Temperature: 65° F

Decant: 1 hour



**HERMAN
STORY**

CONTACT

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