

WHITE HAWK

2016 SYRAH

Varietals:

98% Syrah cofermented
with 2% Viognier

Appellation:

Santa Barbara County

Vineyard:

White Hawk

Production:

368 cases made

Oak:

100% New French Oak

Time in Barrel:

24 months

Alcohol:

15.5%

Cellar potential:

Now through 10+ years

Release date:

September 8, 2018

TASTING NOTES

Like sauntering to the head of the class, knowing the answer to a Good-Will-Hunting-esque problem, only to trip over your new leather shoelace, fall face first into the slate chalkboard and back onto Jenny's black forest birthday cake: maraschino cherry embarrassment, clapped eraser, polished patent leather, baking chocolate, spilt espresso, ginger spice cake, contraband cloves, fresh black earth, currant jam and black Mr. Sketches all swirling like stars around the realization that in 10 years this will be the only thing anyone remembers.

NOTES

Russell has been producing a single vineyard White Hawk in tiny quantities since the 2005 vintage. Typically produced in a Côte Rôtie style with up to 5% cofermented Viognier. The site is a rolling hillside in the Los Alamos hills almost entirely comprised of beach sand. 90 degree days with 55 degree nights during peak growing season. This wine year in year out showcases the fanged, dark-monster-in-the-closet side of Syrah. This is for anyone who cooks bacon naked.

SERVING

Temperature: 65°F

Decant: 30 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, Slide Hill, Larner, Shadow Canyon, Chelle Mountain, Luna Matta 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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