

# ON THE ROAD

## 2014

### GRENACHE

**Varietal:**

100% Grenache

**Appellation:**

California

**Vineyards:**

Bien Nacido, John Sebastiano, Murmur, Santa Barbara Highlands, Chelle Mountain, Slide Hill, Spanish Springs, Stolpman

**Production:**

1201 cases made

**Oak:**

60% New French Oak

**Time in Barrel:**

16 months

**Vinification:**

20% whole cluster fermentation

**Alcohol:**

16.1 %

**Cellar potential:**

6-8 years

**Release date:**

April 4th, 2016

## 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.

**HERMAN  
STORY**

## TASTING NOTES

What's that tough guy? Why don't you drop that jerky snuff and blackberry soda and step outside. Oh Yeah? Well how'd you like a face full of chicory coffee and olallieberry pie? You would wouldn't you, and I'll bet you'd even want me to add in this kirsch marinated pancake and heirloom rooftop strawberry too. That's what I thought. Well why don't you take this roasted rabbit and that creosote barbwire and this black licorice pipe smoke and that chargrilled pork chop and this fistful of violets and a pound of decomposed granite! And there's plenty more where that came from!

## NOTES

It takes 4 hours to drive from Chelle Mountain to Santa Barbara Highlands, a drive Russell From knows very well. On the Road derives its name from the immense distance between his best Grenache vineyards and the 10,000 miles his truck endures during harvest. 50% whole cluster fermentation adds structure and length to the finish. 2011 vintage garnered a spot on Wine Spectator's Top 100.

## SERVING

Temperature: 65° F

Decant: 45+ mins

## CONTACT

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