419 DAYS 2015 GRENACHE

Varietal:

100% Grenache

Appellation:

California

Vineyards:

50% Slide Hill, 50% Murmur

Production:

192 cases made

Oak:

Aged in one New French Foudre for 419 days on original stems and skins, then for one year in New French Oak barriques

Notes:

Fermented 100% whole cluster with original stems and skins

Alcohol:

15.8%

Cellar potential:

Till I say WHEN!

Release date:

September 14, 2019

TASTING NOTES

There aren't many who have the stones to ignore the "no diving" signs and attempt a half gainer from the side of the country club pool, and in the kids' section no less. It's the same guy who launched cherry bombs from the tennis courts and crashed a golf cart into the restaurant's white-columned patio. Linen-clad, covered in garlic butter, tomato-chili jam and crème brûlée, he'd received his lifetime ban. Now he's back, emerging from the water as kids scream and security hustles over. He might get hit with trespassing charges but hey, it was a hell of a dive.

NOTES

419 days was kept as whole berries in barrel, which likely gives Herman Story the rarest distinction of being the only winery in the world where there are whole grapes in barrel all year. It's so unique that Robert Parker had to invent a new score just to hold it (the coveted?!) This is HIGHLY RECOMMENDED.

SERVING

Temperature: 65°F

Drink: Over the course of 3 days

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.



CONTACT

Winery & Tasting Room ph. (805) 237-2400 thirsty@hermanstorywines.com

