CASUAL ENCOUNTERS 2018 SMGC

Varietals:

42% Syrah, 32% Mourvèdre, 18% Grenache, 8% Carignan

AVA: California

Vineyards:

Chelle Mountain, Luna Matta, Paderewski, Shadow Canyon, Slide Hill, Bien Nacido, Jespersen

Vinification: 18% Whole Cluster

Production: 652 cases made

Oak:: 74% New French Oak

Time in Barrel: 24 months

Alcohol: 15.8 %

Cellar potential: 6-8 years

Release date: September 12, 2020

TASTING NOTES

After years of scouring grainy photos and peering through binoculars, you've found it: Bigfoot's cave, deep in the Oregon woods. In you go, brandishing a Maglite and Glock 45. And there's Sasquatch himself, seated in a Tuscan leather wingback chair, clawed feet on a matching ottoman, reading Wordsworth. He fetches a fresh blackberry pie, drizzles raw honey over the top, and offers a slice. You spend the night gnawing thyme-laden venison jerky over granite countertops and swapping hunting stories. Before you go, be sure to snap a selfie. Maybe no one will notice the zipper on his chest.

NOTES

Casual Encounters takes its name from the orgiastic nature of its origins as a blend of small cofermented lots. By giving up control and embracing game-day decisions during harvest, Casual Encounters best captures the lengths Russell will go in setting orthodoxy aside and letting flavor take full stage.

SERVING

Temperature: 65°F Decant: 45 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. These are no nonsense, balls to the walls wines that are not for the faint of heart or the pinky raising set.





