

# MILK & HONEY

## 2019

# TEMPRANILLO BLEND

**Varietals:**

51% Tempranillo, 20% Cabernet Sauvignon, 17% Syrah, 12% Petite Verdot

**AVA:**

Paso Robles

**Vineyards:**

Yankowski, Fulldraw, Chelle Mountain, Luna Matta, White Cliffs, Shadow Canyon

**Production:**

807 cases made

**Oak:**

85% New French Oak

**Time in Barrel:**

18 months

**Alcohol:**

15.8 %

**Cellar potential:**

7-8 years

**Release date:**

March 22, 2021

**TASTING NOTES**

This is a Russian powerlifting team doing cartwheels in a Birch forest. Muscles rippling, they stop to smell the honeysuckle and pick wild cherries, then pull mossy trees straight from the bramble, roots and all. Their feral roars echo miles to the nearest town as debate about Dostoevsky and political affairs. And after they've crowned the champion of granite boulder tossing, they sit cross-legged, sip Chamomile tea, and make the most perfect paper origami cranes you've ever seen.

**NOTES**

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

**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.

**HERMAN  
STORY**

**CONTACT**

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