



McPRICE MYERS

Paso Robles, California.



High on the Hog 2019

Grapes:	34% Grenache, 28% Syrah, 22% Mourvedre, 10% Graciano, 4% Petite Sirah, and 2% Viognier
Region:	Paso Robles
Vineyard Location:	From vineyards located in the Adelaida, Willow Creek, and Estrella Districts of Paso Robles AVA
Vineyard Size:	Smallest 3 acres, largest 100 acres
Exposure:	Mostly south facing, with small areas east and west exposures
Altitude:	1,000-2,000 feet above sea level
Soil:	A mix of calcareous, alluvial, and clay loam
Vine Training:	Head trained and VSP
Vine Age:	6-12 years old
Time of Harvest:	September to October 2019
Total Production:	2,389 cases
Vinification Process:	The grapes undergo 3 to 5 days cold soak, with pump-overs twice a day and punchdowns three times a day during fermentation. The grapes ferment in concrete, stainless steel, and small open-top fermenters with 20% whole clusters.
Aging Process:	The wine is pressed into 500-liter French Oak puncheons, 265 and 228-liter barriques. The wine ages 20 months.
Alcohol Content:	15.0%
Dry Extract	34.5 g/L
Acid (total)	6.7 g/L
Acid (volatile)	0.7 g/L
Residual Sugar	0
PH	3.39
Tasting Notes:	Notes of macerated cherries, strawberry reduction, sweet spice, spring flowers, plum tart, melted licorice, and fresh herbs. The palate has an exuberant, sweet approach, with a long, mineral-laced finish.
Winemaker:	McPrice Myers
Cellaring:	Up to seven years
Bottled:	June 2021
Closure:	Cork
Food/Menu Pairing:	Pair with smoked brisket with red wine reduction barbecue sauce