



McPRICE MYERS

Paso Robles, California.



Right Hand Man 2019

Grapes:	88% Syrah, 8% Petite Sirah, and 4% Viognier
Region:	Central Coast
Vineyard Location:	From vineyards located in the Edna Valley AVA, El Pomar, and Estrella Districts of Paso Robles AVA
Vineyard Size:	Smallest 3 acres, largest 80 acres
Exposure:	Mostly west facing
Altitude:	400-950 feet above sea level
Soil:	A mix of clay loam, alluvial, and volcanic soil
Vine Training:	VSP
Vine Age:	6-10 years old
Time of Harvest:	September to October 2019
Total Production:	1,062 cases
Vinification Process:	The grapes undergo 3-5 days cold soak followed by pump-overs three times a day during fermentation. 15% whole cluster.
Aging Process:	The wine is pressed into French oak barrels. The wine ages 18 months.
Tasting Notes:	Notes of plum preserves, licorice, leather, brownie batter. On the palate the wine shows flavors of Cuban coffee, violet, Montmorency cherries. Lush, supple tannins and a long bright finish.
Winemaker:	McPrice Myers
Cellaring:	Up to seven years
Bottled:	March 2021
Closure:	Cork
Food/Menu Pairing:	Pair with spaghetti bolognese