



McPRICE MYERS

Paso Robles, California.



Bull by the Horns 2020

Grapes:	80% Cabernet Sauvignon, 10% Malbec, 5% Petite Sirah, 4% Merlot, and 1% Petite Verdot
Region:	Paso Robles
Vineyard Location:	From vineyards located in the Adelaida, Willow Creek, Templeton Gap, Creston, and Estrella Districts of Paso Robles AVA
Vineyard Size:	Smallest 3 acres, largest 200 acres
Exposure:	Mostly west and south-facing
Altitude:	900-1,700 feet above sea level
Soil:	A mix of alluvial, calcareous, and clay loam
Vine Training:	VSP
Vine Age:	5-12 years old
Time of Harvest:	September to October 2020
Total Production:	4,715 cases
Vinification Process:	The grapes undergo 3-5 days cold soak followed by a 10-day fermentation period with pump-overs 2-3 times a day.
Aging Process:	The wine is pressed into French oak barrels (20% new.). The wine ages 16 months.
Alcohol Content:	15.0%
Dry Extract	40.8 g/L
Acid (total)	6.1 g/L
Acid (volatile)	0.72 g/L
Residual Sugar	0
PH	3.76
Tasting Notes:	Notes of black currants, licorice, grilled herbs, boysenberry reduction, chocolate hoisin sauce, macerated plums, and wood smoke. Ripe, firm, and dusty tannins, with a lush mouthfeel.
Winemaker:	McPrice Myers
Cellaring:	Up to seven years
Bottled:	August 2021 & January 2022
Closure:	Cork
Food/Menu Pairing:	Pair with braised short ribs, lamb burgers, and bacon-wrapped filets.