



# McPRICE MYERS

*Paso Robles, California.*



## Bull by the Horns 2021

<b>Grapes:</b>	76% Cabernet Sauvignon, 10% Malbec, 6% Merlot, 6% Petite Sirah, and 2% Petite Verdot
<b>Region:</b>	Paso Robles
<b>Vineyard Location:</b>	From vineyards located in the Adelaida, Willow Creek, Templeton Gap, Creston, El Pomar, and Estrella Districts of Paso Robles AVA
<b>Vineyard Size:</b>	Smallest 3 acres, largest 200 acres
<b>Exposure:</b>	Mostly west and south-facing
<b>Altitude:</b>	900-1,700 feet above sea level
<b>Soil:</b>	A mix of alluvial, calcareous, and clay loam
<b>Vine Training:</b>	VSP
<b>Vine Age:</b>	6-20 years old
<b>Time of Harvest:</b>	September to October 2021
<b>Vinification Process:</b>	The grapes undergo 3-5 days cold soak followed by a 10-day fermentation period with pump-overs three times a day.
<b>Aging Process:</b>	The wine is pressed into French oak barrels (20% new.). The wine ages ten months.
<b>Alcohol Content:</b>	14.5%
<b>Acid (total)</b>	6.19 g/L
<b>Acid (volatile)</b>	0.59 g/L
<b>Residual Sugar</b>	0.5 g/l
<b>PH</b>	4.07
<b>Tasting Notes:</b>	Sugar dusted black currant and cherry, birch beer, espresso, chocolate mint, black licorice, maple candy. Classic, authentic Cabernet structure, true to varietal, fine tannins that stretch to a long, refined, and graceful finish.
<b>Winemaker:</b>	McPrice Myers
<b>Cellaring:</b>	Up to seven years
<b>Bottled:</b>	August 2022
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with braised short ribs, lamb burgers, and bacon-wrapped filets.