



# McPRICE MYERS

*Paso Robles, California.*



## High on the Hog 2020

<b>Grapes:</b>	48% Grenache 26% Petite Sirah 7% Syrah 7% Zinfandel 5% Mourvedre 5% Malbec 2% Lagrein
<b>Region:</b>	Paso Robles
<b>Vineyard Location:</b>	From vineyards located in the Adelaida, Willow Creek, and Estrella Districts of Paso Robles AVA
<b>Vineyard Size:</b>	Smallest 3 acres, largest 100 acres
<b>Exposure:</b>	Mostly south facing, with small areas east and west exposures
<b>Altitude:</b>	800-2,000 feet above sea level
<b>Soil:</b>	A mix of calcareous, alluvial, and clay loam
<b>Vine Training:</b>	Head trained and VSP
<b>Vine Age:</b>	7-13 years old
<b>Time of Harvest:</b>	September to October 2020
<b>Vinification Process:</b>	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.
<b>Aging Process:</b>	The wine is pressed into 500-liter French Oak puncheons, 265 and 228-liter barriques. The wine ages 20 months.
<b>Alcohol Content:</b>	15.20%
<b>Dry Extract</b>	35.39 g/L
<b>Acid (total)</b>	6.2 g/L
<b>Acid (volatile)</b>	.77 g/L
<b>Residual Sugar</b>	2 g/L
<b>PH</b>	3.6
<b>Tasting Notes:</b>	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.
<b>Winemaker:</b>	McPrice Myers
<b>Cellaring:</b>	Up to seven years
<b>Bottled:</b>	April 2022
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with smoked brisket with red wine reduction barbecue sauce.