



# McPRICE MYERS

*Paso Robles, California.*



## Pound for Pound 2021

<b>Grapes:</b>	84% Zinfandel 14% Petite Sirah and 2% Syrah
<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 1.5 acres, largest 100 acres
<b>Exposure:</b>	Mostly west and south-facing
<b>Altitude:</b>	800-950 feet above sea level
<b>Soil:</b>	A mix of calcareous and clay loam
<b>Vine Training:</b>	Head trained and VSP
<b>Vine Age:</b>	9-21 years old
<b>Time of Harvest:</b>	September to October 2021
<b>Total Production:</b>	2,068 cases
<b>Vinification Process:</b>	The grapes undergo 3-5-day cold soak followed by pump-overs and punchdowns three times a day during fermentation.
<b>Aging Process:</b>	The wine is pressed into 3rd fill and neutral French and American oak barrels. The wine ages 10 months
<b>Alcohol Content:</b>	15.0 %
<b>Acid (total)</b>	6.3 g/L
<b>Acid (volatile)</b>	0.52 g/L
<b>Residual Sugar</b>	2.4 g/L
<b>PH</b>	3.81
<b>Tasting Notes:</b>	Hibiscus flower, dragonfruit, mulberry, blood orange, cinnamon stick, sandalwood. Incredible freshness, palate leads with juicy, fresh fruits. Finish is lively. Energetic. Expressive.
<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 savory, warm-spiced dry-rubbed braised pork belly