

# THE STORY 2017



# VARIETAL COMPOSITION

83% Grenache, 17% Syrah

#### TECHNICAL DATA

pH 3.6 TA 6 Alc. 15.1% Retail: \$48 Cases 88

# **FOOD PAIRINGS**

Beet salad Traditional Spanish paella Rosemary lamb chops Rabbit, chorizo, gigante bean cassoulet Moroccan chicken tagine Aged cheese and charcuterie This Grenache-dominated blend shows finesse and balance in its youth. Varietals are grown in the Willow Creek District on the westside of Paso Robles. The terroir is of a higher elevation, calcareous and limestone-rich with strong oceanic influences from the Pacific. The vineyards thrive with a diurnal shift in temperature of up to 30 °F from morning to night during the growing season. The interplay of this region's minerality, fruit-forward flavor, acidity and spicy aroma is of incredible note.

#### WINEMAKING

Varietals were handpicked in September and October at the peak of flavor ripeness and phenolic maturity. Grapes were carefully cluster sorted, 100% destemmed and fermented in stainless steel. After a cold maceration, élevage included daily punch-downs, pump-overs and délestage. The wine rested for 20 months in 80% once-used French oak and 20% neutral French oak before being bottled on June 11, 2019.

# **APPELLATION**

Paso Robles Willow Creek District

# TASTING NOTES

Aromas of sweet and spice dance back-and-forth in this Grenache blend. The Story is all about smooth versatility while offering a full body that will burst with flavors of berry tart and ripe red fruit. The finish is both extended and with a touch of baking spice. Pleasureful and extremely food-friendly.

# **RATINGS**

**91 pts, Wine Enthusiast** | "Fresh yet dark blackberry aromas meet with lilac and black plum on the nose of this bottling, which is bolstered by 17% Syrah. The palate is ripe and thick yet tethered to solid tannins, allowing creamy flavors of black plum and blackberry to converge with leather and roasted meat. " - Matt Kettman

**91** pts, Jeb Dunnuck | "The Story offers a ripe, sweet nose of plums, bay leaf, incense, and candied blood orange. This carries to a medium to full-bodied blend that's fruit-forward and has ripe, polished tannins, a good mid-palate, and a solid finish."