



2016

PAPER STREET CUVÉE

In the Willow Creek District lies Paper Street Vineyard. This land was used for barley and almonds until the mid-1990's but was mostly abandoned until the Dusi family planted vines here. The limestone-white hills, hot days, and cool nights make for concentrated, vibrant, and mineral-driven wines.

VINIFICATION

25% whole cluster fermented in small, open top bins, and spent 15-20 days on skins with pump-overs during cold soak and punch downs during fermentation. Aged 18 months in 265-liter neutral French Oak, and 228-liter 25% new French Oak.

TASTING NOTES

Blackberry liqueur, pomegranate reduction, and sweet lavender on the nose. Herb-cured olives and sage on the palate with lush, sweet tannins that hold it all together. The finish is mineral-driven with youthful energy. This wine is complex but with nothing hidden; bright, vibrant, and transparent. Pair with black and blue buffalo burgers with bacon jam.

VARIETALS:

45% Grenache, 32% Syrah
7% Petite Sirah,
6% Graciano, 6% Mourvèdre,
4% Zinfandel

ALCOHOL CONTENT:

15.2%

CASES PRODUCED:

232

APPELLATION:

Paso Robles

AGING POTENTIAL:

Present - 2028

VINEYARDS:

Paper Street

RETAIL PRICE:

\$55

TASTING NOTES BY MCPRIE MYERS WINEMAKER AND OWNER

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