

2017 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

20% 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.

TASTING NOTES

Mulberry, macerated figs, Smarties, pine resin, and pen ink on the nose. Fine-grained tannins, blood orange, and chalk combine with a dense, fruit-packed mid-palate. The finish is lively, lush, and lingering. Pair with blueberry duck sausage.

VARIETALS:

54% Syrah, 24% Grenache, 10% Mourvèdre, 4% Petite Sirah, 4% Zinfandel, 4% Clairette Blanche

APPELLATION:

Paso Robles

VINEYARDS:

Paper Street

ALCOHOL CONTENT:

15.2%

CASES PRODUCED:

220

AGING POTENTIAL:

Present - 2028

RETAIL PRICE:

\$55

TASTING NOTES BY MCPRICE MYERS WINEMAKER AND OWNER

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