



2019

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

30% whole cluster fermented in concrete and stainless steel tanks and small, open top bins, spending between 20-40 days on skins, with a combination of pump overs and punchdowns during cold soak and fermentation. Blended and racked once prior to bottling. Aged 20 months in neutral 500 liter puncheons and 265 liter barriques, 30% of which were new.

TASTING NOTES

Blackberry, lavender, elderberry flower, hibiscus, sage oil, fennel pollen, blueberry reduction, sweet pepper, and stone fruit. The palate is very generous and opulent with a catapulting freshness and a persistent ethereal finish.

VARIETALS:

44% Syrah, 40% Grenache,
6% Petite Sirah, 6%
Mourvedre, 4% Graciano

ALCOHOL CONTENT:

15.2%

CASES PRODUCED:

386

APPELLATION:

Paso Robles

AGING POTENTIAL:

Present - 2036

VINEYARDS:

Paper Street

RETAIL PRICE:

\$60

2018 RATINGS:

96, Wine Enthusiast
91, Wine Spectator

TASTING NOTES BY MCPRIE MYERS WINEMAKER AND OWNER

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