



2019

ACCOUTREMENTS

Our newest show pony is Accoutrements, a Paso Robles red blend. Accoutrements was a revelatory, lightning-in-bottle moment. While blending some of our most popular wines, we had a cellar epiphany: our unsung heroes, our blending varietals, consistently impress, and deserve their own center stage showcase. I said to Adrian, “We should make a wine with these unsung heroes, these accoutrements. What should we call it?” Adrian replied, “That’s it! It’s Accoutrements!” The result is a mineral-driven, juicy, exotic wine that we are glad to present.

VINIFICATION

All varietals were de-stemmed and fermented in small open-top bins and stainless steel tanks. Wine spent 20 days on the skins with a combination of pump-overs and punchdowns. Aged 20 months in neutral 228 and 265-liter barriques.

VARIETALS:

40% Mourvedre, 16% Petite Sirah, 16% Zinfandel, 16% Graciano, 8% Petit Verdot, 4% Clairette Blanche

ALCOHOL CONTENT:

15.8%

CASES PRODUCED:

231

APPELLATION:

Paso Robles

AGING POTENTIAL:

Present - 2034

VINEYARDS:

Estate, Paper Street

RETAIL PRICE:

\$55

TASTING NOTES BY MCPRIE MYERS WINEMAKER AND OWNER

MCPRIE MYERS WINES

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