



## 2021 BULL BY THE HORNS® PASO ROBLES CABERNET SAUVIGNON

“Sometimes you have to grab the bull by the horns,” is what my father always told me when he smelled a challenge. Today my biggest challenge, and “Bull” so to speak, is Cabernet Sauvignon. I love crafting balanced, textured, decadent Cabernets. But the real challenge is: How do you make great Cabernet for an affordable price? My answer is ... Bull by the Horns.

*MAC*

### VINIFICATION

Fruit was destemmed, 3-5 day cold soak, followed by pump-overs and punchdowns 3 times a day during fermentation. Aged 10 months in stainless steel tanks, and French barriques, 20% new oak.

### TASTING NOTES

Sugar dusted black currant and cherry, birch beer, espresso, chocolate mint, black licorice, maple candy. Classic, authentic Cabernet structure, true to varietal, fine tannins that stretch to a long, refined, and graceful finish.

### RATINGS - IN THE PRESS

2017 Vinous = 90  
2018 WE = 91 | Vinous = 91  
2019 Vinous = 91 | Sunset Intl = 96 & Double Gold  
2020 Parker = 90  
2021 WE = 90 | Parker = 94

“This top-notch Paso Robles-based winemaker, whose production has been steadily increasing over the last decade, is still flying under the radar of many wine lovers. I’m betting that will change as word gets out about Myers’ beautiful yet elegant wines.” - *Josh Raynolds*

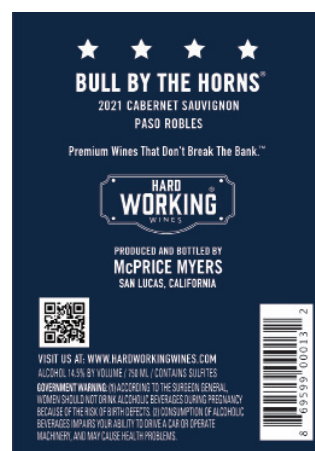
“Ridiculously good drinking at a great price.”  
- *Jeb Dunnuck*

Production 6,967 Cases

Varietal Cabernet Sauvignon

Alc 14.5%

Retail \$25.00



McPrice Myers Wines 3525 Adelaida Rd. Paso Robles, CA 93446

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