



## 2021 HIGH ON THE HOG® PASO ROBLES RED WINE

High on the Hog is a wine you can drink for any occasion. Around the holiday dinner table in the Myers house, my grandmother would always look and say, “we are living high on the hog tonight, aren’t we?” This blend is in memory of my Grandma and her joy at seeing the family eating and living well.

*MAC*

### VINIFICATION

3-5 day cold soak, with pump-overs two times a day, and punchdowns three times a day during fermentation. Fermented in concrete, stainless steel, and open-top fermenters with 10% whole clusters. Pressed into 500 L French Oak puncheons, 265 & 228 L barriques. Aged 18 months.

### TASTING NOTES

Delicate lily and cotton candy aromatics, fresh black Tartarian cherries, briar-fruit cobbler, satsuma plum preserves, chocolate covered blueberries, dandelion root tea, muddled spearmint, palate is soft, sateen, yet energetic, lively, and full of mouthwatering juiciness.

### RATINGS - IN THE PRESS

2015 Vinous = 91

2016 WS = 92 | Vinous = 91

2017 WS = 90 & Top 100 Value Wines | WE = 93 | Vinous = 91 | Dunnuck = 90

2018 WE = 90 | Vinous = 90

2019 WE = 90 & Best of the Year 2021 | Parker = 91 | Vinous = 90 |

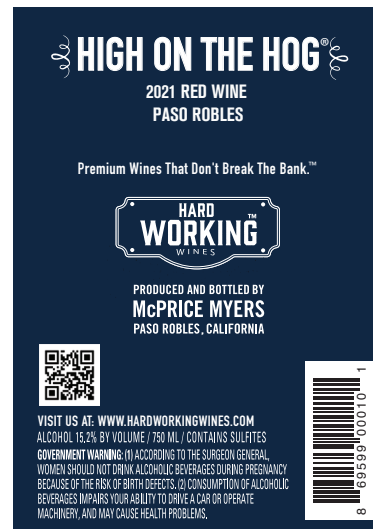
Sunset Int'l 93 & Gold

2020 WE = 91 & Editor's Choice | Parker = 93

*“Stunning wines that more than live up to the hype”*  
- Ian Cauble, *Somm Select*

*“McPrice Myers continues to fashion character-filled, high quality, yet value priced wines”*  
- Robert Parker

Production	6,500 Cases
Varietal	25% Grenache, 25% Zinfandel, 20% Syrah, 14% Petite Sirah, 12% Merlot, 2% Cabernet Sauvignon, 2% Mourvedre
Alc	15.2%
Retail	\$25.00



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