# TRUE MYTH

CENTRAL COAST, CALIFORNIA

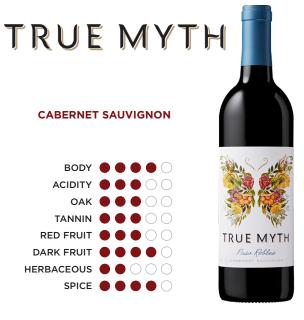
True Myth celebrates the patience and wonder of Mother Nature, and the natural beauty and excellence of the world around us. Our grapes are grown with care and appreciation for the rich soils and ideal environment of the Central Coast. From the dry heat of Paso Robles to the cool coastal influences of Edna Valley and San Luis Obispo Coast, our wines honor these natural gifts through their expressive quality and character.

Like the butterflies that grace our bottles and migrate through our land, we seek to delight and inspire, presenting an experience that only Mother Nature can express: one of wonder, excellence and that little bit of magic that makes Myths become True.









### LUSCIOUS • CAPTIVATING • HEAVENLY

#### **APPELLATION** Edna Valley

VARIETAL BREAKDOWN Chardonnay

ABOUT True Myth celebrates the transformative power of nature by utilizing the gifts that Mother Nature offers. From the nurturing warmth of Paso Robles to the cool coastal influence of Edna Valley and the San Luis Obispo Coast, our wines represent the best of the Central Coast.

TASTING NOTES Displaying aromas of ripe pear, pineapple, tangerine and caramel, this is a classic Chardonnay from California. It is rich and creamy and bursting with tropical fruit flavors. Refreshing acidity keeps the wine lively on the finish, it is balanced by the excellent accompaniment of vanilla bean and toasted oak. WINEMAKER Rob Takigawa

**WINEMAKING** Sourced from a SIP Certified Sustainable vineyard in the cool climate of Edna Valley with volcanic soils, this wine is aged sur lies. A significant portion goes through malolactic fermentation, which helps to create the creamy, rich texture.

AGING\* 9 months on 40% new French Oak

HISTORY OF ACCOLADES

**ALCOHOL\*** 14.2%

92 POINTS, *Tasting Panel*, V2022 91 POINTS, *Tasting Panel*, v2021 Gold Medal, Drinks Business Global Wine Masters, V2021

### **VIBRANT • VELVETY • ELEGANT**

APPELLATION San Luis Obispo Coast, California
VARIETAL BREAKDOWN Pinot Noir

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**TASTING NOTES** The natural abundance of the San Luis Obispo Coast is expressed in every glass with exceptional flavor. Vibrant red cherry and ripe strawberry notes intertwine with hints of vanilla and spice, creating a harmonious flavor profile. The velvety texture and lingering finish are enhanced by a deep concentration of darker fruits.

WINEMAKER Rob Takigawa

**WINEMAKING** Grown in the newly designated San Luis Obispo (SLO) Coast AVA, this wine's complex flavor profile is the result of the appellation's coastal climate, marked by cool breezes and abundant sunlight. Cool temperatures allow fruit to ripen slowly and create a dense yet bright mouthfeel.

AGING\* 9 months on 20% new French oak

**ALCOHOL\*** 14.5%

### HISTORY OF ACCOLADES

92 POINTS, *Tasting Panel*, v2022 90 POINTS. *Wine Enthusiast*. v2022

### **EXOTIC** • MYSTICAL • SOULFUL

**APPELLATION** Paso Robles

VARIETAL BREAKDOWN Cabernet Sauvignon

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**TASTING NOTES** This Cabernet Sauvignon is pure Paso Robles, full of polished aromas of blueberry, cherry and vanilla, leading to flavors of dark red fruits, black currants and hints of pepper, mocha and caramelized oak. Rich yet smooth, this wine is very approachable now, and will continue to mature for years to come.

**WINEMAKER** Rob Takigawa

**WINEMAKING** The Paso Robles AVA is a large, diverse appellation that begins six miles away from the Pacific Ocean. While the hot days allow Cabernet Sauvignon to fully ripen, the Ocean influence and higher elevations of the hillsides bring cool nighttime temperatures that maintain high acidity in the grapes.

AGING\* 15-18 months on 40% new French Oak

ALCOHOL\* 14.2%

## HISTORY OF ACCOLADES

93 POINTS, Publisher's Pick, *Tasting Panel*, v2022 91 POINTS, *Tasting Panel*, v2021 90 POINTS, Editors' Choice, *Wine Enthusiast*, v2019