



About Parrish Winery

The swirling Parrish wine in your glass originated from our state of the art winery adjacent to the tasting room and fondly known as the barn. Set amongst the vines of our Adelaida Vineyard in Paso Robles, it is in close proximity to the fruit that produces our award winning Cabernet Sauvignon, Bordeaux blends, Sauvignon Blanc, and other varietals. The winery was built in 2016-2017 and had its first full estate vintage overseen by the winemakers David Parrish and Cody Alt.

The winery features 15 stainless steel fermentation tanks ranging from 4 to 6 tons (1,300-1,900 gallons). Each tank is equipped with automatic pump over set ups, full wrap glycol jackets for heating and cooling, and micro oxygenation lines.

In addition to the tank room, there is a malolactic room that features temperature and humidity adjustments, which efficiently and reliably finish malolactic fermentation for our wines. The winery also features a laboratory that monitors the progression of the grapes and the wines with the assistance of Winexray software.

Once the wines have been processed post-harvest, they journey into our temperature controlled barrel room to rest for up to 22 months before bottling. The beautiful, clean-lined winery is the perfect location for creativity to meet science. Tours of the winery are available during the Winter, Spring, and Summer months (January-July).



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