

CASTORO CELLARS

OAKENSHIELD **BALENA** 2018

Balena is a delicate, aromatic blend of Pinot Grigio, Viognier, and Grenache Blanc. Balena is Italian for whale, and this blend is a nod to our organically grown Whale Rock Vineyard. Made in an Italian Pinot Grigio style, Balena is crisp, fruity, lean, and refreshing. The Oakenshield Wines are created to celebrate the spirit of the good life to be enjoyed with friends and family, both past and present.

NIELS AND BIMMER UDSEN, *Owners*

HARVEST NOTES

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

WINEMAKER NOTES

What I love about creating blends is the ability to make a better or more complex wine than having the individual wines on their own with harmony and balance being the primary goal. Pinot Grigio provides the acidity and structural base for this blend. The Grenache Blanc is aged in neutral puncheons to add complexity and is blended in to lift the aromatics adding tropical fruit aromas and flavors. Viognier is added for texture, creating a lush middle.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Faint straw yellow

AROMA: Cut grass, meyer lemon, green apples

PALATE: Green apple, guava, lime and pineapple. Round, crisp mid-palate

TECHNICAL NOTES

VARIETAL: 43% Pinot Grigio, 43% Grenache Blanc, 14% Viognier

VINEYARD SOURCES: Whale Rock **AVA:** Paso Robles

HARVEST DATE: October 1, 2018 **BOTTLING DATE:** August 9, 2019

HARVEST SUGAR: 24.5° brix **OAK:** N/A **OAK AGE:** N/A **ALCOHOL:** 13.8%

TA: 0.61 g.100mL **pH:** 3.37

