

PINOT GRIGIO 2018

This Pinot Grigio is from our organically grown Estate Whale Rock Vineyard in the Templeton Gap of Paso Robles. It's always one of the first grapes picked in this vineyard and gives us a glimpse of the harvest to come. This Pinot Grigio is fruity and round but finishes crisp like the Italian version. The Oakenshield wines are a special bottling by Niels and Bimmer dedicated to the enjoyment of life with friends and family, both past and present. Cheers!

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

Pinot Grigio is a close relative of Pinot Noir and has a slight amount of pigment in its skin (hence the name "Pinot Grey" in Italian). Close attention must be paid to the gentle processing of this grape to avoid color issues in the resulting wine. The upside is that the variety has a noble lineage and complex flavors. Harvested on September 10th and bottled in August 2019. Cool fermentation in tank accentuates aromas and flavors while allowing to age on yeast lees develops mouthfeel. In keeping with our style, the wine is dry and received no oak ageing.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Light, golden yellow

AROMA: Honeysuckle, tangerine, peach nectar and ripe pear

PALATE: Tropical fruit flavors with a crisp, long finish

TECHNICAL NOTES

VARIETAL: 100% Pinot Grigio VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: September 10, 2018

BOTTLING DATE: August 15, 2019 HARVEST SUGAR: 23.6° brix OAK: N/A

OAK AGE: N/A ALCOHOL: 13.6% TA: 0.60 g.100mL pH: 3.32



