

Reserve Syrah 2017 WHALE ROCK VINEYARD

We believe that Syrah out of Paso Robles is the best in the country and you will too after a glass of this! Our Whale Rock Vineyard is CCOF Certified Organic and located on the westside of Paso Robles in the Templeton Gap District. This versatile wine will age gracefully and pairs well with anything from appetizers to heavy pasta dishes.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

2017 was a picture perfect growing year with late heat. Early bud break and substantial soil moisture from the above average and much-needed rain caused the grapes to grow rapidly and build beautiful canopies which ended up being crucial. A sustained heat wave hit California, and the vines with adequate canopy survived well. It was a rush to the finish line before the rains arrived. Overall - fully mature grapes and excellent wine.

WINEMAKER NOTES

The cooler Templeton Gap conditions create deep inky color with dark berry flavors with a hint of peppercorn spice at the finish. The winemaking goal is to tame the tannins and alcohol in the Syrah, and this is done with oak barrel aging. French oak adds cigar box aromas, creates the sensation of a sweet-spice lushness in the mid-palate, and softens the big tannins to a flannel finish.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Slight brick red

AROMA: Sweet smoked meat spice, black fruits, lack licorice PALATE: Spiced entry, chalky tanic mid-palate, acid on finish

TECHNICAL NOTES

VARIETAL: 100% Syrah VINEYARD SOURCES: Whale Rock

AVA: Paso Robles, Templeton Gap HARVEST DATE: October 5, 2017

BOTTLING DATE: August 16, 2019 HARVEST SUGAR: 23.8° brix

OAK: French OAK AGE: 9 months ALCOHOL: 14.6%

TA: 0.64 g.100mL pH: 3.89



ACCOLADES

88 Points: Wine Enthusiast Magazine







