



2020

APPELLATION: Paso Robles, California VINEYARD: Whale Rock Vineyard

ABV: 14%

TOTAL ACIDITY: 0.62 q/100ml

pH: 3.43

RS: 0.16 q/100ml

GRAPES: 3.4 Tons hand-harvested in select Paso Robles appellations PROCESSING: Hand-fed destemmer, 1.5 Ton open-top hand-punched-down fermenters, 1.5 bar soft membrane pressing FERMENT: Cool, 100% stainless-steel fermentation with a blend of

yeast strains for increased complexity and mouthfeel

AGING: 4 months aging in large format neutral barrels BOTTLING: 143 cases

APPEARANCE: Brilliant light salmon in color. The true definition of a poolside side rose.

AROMA: Fresh strawberries up front followed by ripe white peach and canned pineapple. Hints of lemon zest, and floral notes of hibiscus and honeysuckle.

PALATE: Balanced acidity, with flavors of quava and strawberry parfait. Pleasant lingering finish that leaves you wanting another sip.

HARVEST NOTES: 2020 - Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

