

OAKENSHIELD BALENA 2019

Balena is a delicate, aromatic blend of Pinot Grigio, Chardonnay, Falanghina, and Albariño. Balena is Italian for whale, and this blend is a nod to our organically grown Whale Rock Vineyard, in which the grapes are grown. The 2019 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

Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

WINEMAKER NOTES

Stylistically the goal for this blend is to make an aromatically complex blend with crisp refreshing qualities and a satisfying mouthfeel. The Falanghina and Albariño deliver aromatically; Pinot Grigio and Chardonnay are the principle providers of body and mouthfeel. All components were cool fermented in stainless steel tanks and none had oak aging as that would detract from the vibrant aromas and flavors present. This is a wine that easily stands on its own but is also well paired with Asian cuisine and lighter fare.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Medium yellow

AROMA: Cinnamon green apple, melon

PALATE: Fuji apple, Honeydew melon, round in midpalate with crisp finish

TECHNICAL NOTES

VARIETAL: 30% Pinot Grigio, 26% Chardonnay, 25% Falanghina, 19% Albariño

VINEYARD SOURCES: Whale Rock & Double Black AVA: Paso Robles

HARVEST DATE: Mixed 2019 BOTTLING DATE: May 7, 2020

HARVEST SUGAR: 23.8° brix OAK: N/A OAK AGE: N/A ALCOHOL: 13.8%

TA: 0.62 g.100mL pH: 3.42



