



2019 CHARDONNAY WHALE ROCK VINEYARD

This Reserve Chardonnay is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA that offers cool ocean air influences. Cool fermented and aged in both French and American oak, this Chardonnay offers some oak sweetness with balanced, yet soft, fruit notes. This wine is always a treat with rich seafood and creamed decadent soups. Serve slightly chilled.

- NIELS & BIMMER UDSEN, Founders

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:

Whale Rock Vineyard, situated in the Templeton Gap area, provides a great microclimate for Chardonnay. A prominent maritime influence promotes fruit development while retaining crisp acidity when harvested at moderate sugars. A cool fermentation, aging in oak, and on yeast lees resulted in this bottling having silky structure with layers of fruit and oak characteristics. Bottling is typically within 12 months of harvest to prioritize freshness over age.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light straw

AROMA: Pear, kiwi and oak

PALATE: Well integrated oak sweetness, balanced, soft with fruit and fresh finish

TECHNICAL NOTES:

VARIETAL: 100% Chardonnay VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: September 27, 2019

BOTTLING DATE: October 15, 2020 HARVEST SUGAR: 23.0° brix

OAK: French and American OAK AGE: 6 months ALCOHOL: 14.0%

TA: 0.58 g, 100ml pH: 3.60

