





ACCOLADES:
91 POINTS - Wine Enthusiast
Editors' Choice

ESTATE CABERNET SAUVIGNON 2019

Sourced from our organically certified Whale Rock Vineyard, these grapes get a lot of sunshine for full ripening and flavor development. The fruit loves the warm days and cool nights that run through the growing season. Our Cabernet Sauvignon is packed with black fruit and raspberry flavors framed by mocha nuances from both American and French oak. This broad-shouldered Cabernet Sauvignon is ready to drink now, but also has formidable aging potential.

- 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:

This vintage of our Estate Cabernet Sauvignon was sourced entirely from our prized Whale Rock Vineyard. Cabernet grown in this cooler microclimate produces abundant color and tannin. Management of the fermentation centers on accomplishing color and flavor extraction, while balancing astringent tannin extraction. This balance occurred after 11 days of fermentation before pressing. The next phase involved resting in tanks, followed by transfer to small oak barrels for 12 months. This wine certainly has sufficient flavor intensity and structure to age well in the bottle.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Garnet red

AROMA: Black currant, blackberry, plum and mocha

PALATE: Boysenberry, plum, integrated oak with firm tannins

TECHNICAL NOTES:

VARIETAL: 100% Cabernet Sauvignon VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: October 24, 2019

BOTTLING DATE: August 13, 2021 **HARVEST SUGAR:** 25.0° brix **OAK:** French and American **OAK AGE:** 12 months **ALCOHOL:** 14.0%

TA: 0.57 g. 100ml **pH:** 3.85

