



## 2017 CABERNET SAUVIGNON WHALE ROCK VINEYARD

Balanced and varietally correct, this Cabernet Sauvignon expresses the bold and ripe notes that a Paso Robles Cabernet should. This Cabernet Sauvignon is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA. It is a broad-shouldered wine, but the tannins are tamed and elegant. This wine pairs great with barbequed burgers, roasted or grilled lamb, beef short ribs and other braised beef dishes. Enjoy now or lie down in your cellar for aging.

- NIELS & BIMMER UDSEN, Founders

### 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:

With remarkable consistency the Whale rock vineyard produces Cabernet Sauvignon that is deeply pigmented and highly structured with grape tannins. The fermentation is carried out in such manner as to obtain maximum color but limit tannins to an optimum level. It is 100% varietal and spent a lengthy 34 months in small American and French oak barrels. The aging brings out many complex secondary aroma and flavor characteristics that are only achieved by such a method.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Rich, dark red

**AROMA:** Leather, tobacco, cola, black currant and red fruit

**PALATE:** Supple black fruits, well balanced with firm yet silky tannins

### TECHNICAL NOTES:

**VARIETAL:** 100% Cabernet Sauvignon **VINEYARD SOURCES:** Whale Rock  
**AVA:** Paso Robles **HARVEST DATE:** October 26, 2017

**BOTTLING DATE:** October 22, 2020 **HARVEST SUGAR:** 25.8° brix

**OAK:** French and American **OAK AGE:** 34 months **ALCOHOL:** 14.3%

**TA:** 0.71 g/100ml **pH:** 3.56

