







# 2019 EAST MEETS WEST

Our Whale Rock Vineyard is CCOF certified organic and located on the west side of Paso Robles in the Templeton Gap District. This vineyard produces a well-rounded Pinot Noir as the cool air at night aids to retain the acidity while the warm days develop flavors in the berries. The Pinot Noir clusters are tiny with small berries which help in creating the fruit intensity of the delicate wine.

- 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:**

Our East Meets West is a fun blend to assemble. Basically, no rules with an array of varieties from our Estate vineyards to choose from. This vintage, we chose Syrah from Whale Rock and Jack Knife Vineyards as the base, spiced it up with Petite Sirah and Petit Verdot from our Blind Faith Vineyard, which gives the blend depth and complexity. Finally, the Tannat from Blind Faith Vineyard adds tannin and structure with darker fruit characters. The blend, along with French and American oak aging, delivers a complex but approachable wine with resolved tannins on the finish.

- JAMIE MALESZA & CRAIG REED, Winemakers

#### **TASTING NOTES:**

APPEARANCE: Dark red

AROMA: Curred meats, blueberry, and vanilla

PALATE: Blueberry, blackberry, and plum with hints of toffee and vanilla. Silky tannins

## **TECHNICAL NOTES:**

VARIETAL: 41% Syrah, 25% Tannat, 19% Petite Sirah, 15% Petit Verdot VINEYARD SOURCES: Blind Faith, Jack Knife, Whale Rock AVA: Paso Robles HARVEST DATE: September & October 2020 BOTTLING DATE: June 29, 2021 HARVEST SUGAR: 25.7° brix OAK: French and American OAK AGE: 20 months

ALCOHOL: 13.9% TA: 0.63 g. 100ml pH: 3.94

