

# PINOT GRIGIO 2019

This Pinot Grigio is from a collection of three of our organically grown Estate vineyards. It is always one of the first grapes picked in this vineyard and gives us a glimpse of the harvest to come. This Pinot Grigio is fruity and round but finishes crisp like the Italian version. The Oakenshield wines are a special bottling by Niels and Bimmer dedicated to the enjoyment of life 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

The Pinot Grigio grapes go directly to press while still cold and pressed lightly as to not extract color or tannin from the skins. The juice is fermented and aged in stainless steel to preserve aromatics and retain acidity. A small amount of Sauvignon Blanc and Gewürztraminer are blended in to complement and lift aromatics but not hinder the crisp finish of this wine.

TOM MYERS, Winemaker

# TASTING NOTES

APPEARANCE: Medium straw yellow AROMA: Wet stone, apple, honeysuckle

PALATE: Crisp apple and melon, honeysuckle, crisp acidic finish

### TECHNICAL NOTES

VARIETAL: 76% Pinot Grigio, 15% Sauvignon Blanc, 9% Gewürztraminer

VINEYARD SOURCES: Whale Rock, Dos Viñas, Hog Heaven AVA: Paso Robles HARVEST DATE: September 1, 2019

BOTTLING DATE: May 6, 2020 HARVEST SUGAR: 24.3° brix OAK: N/A

OAK AGE: N/A ALCOHOL: 13.9% TA: 0.58 g.100mL pH: 3.32



