







2020 PINOT GRIGIO WHALE ROCK VINEYARD

This Pinot Grigio is from our organically certified Estate Whale Rock Vineyard in the Templeton Gap of Paso Robles. It's 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 produced to celebrate the spirit of the good life and to honor friends and family both past and present.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

WINEMAKER NOTES:

The Pinot Grigio was harvested at a level of ripeness that kept it well below I4%, a degree of ripeness that avoids hotness yet allows full flavor and aroma development. Slow, cool fermentation in stainless steel tank using a yeast selected for aroma production is employed. Oak aging would be counterproductive to the desired style and was not used. The skins of this variety have pigment which is why the name translates to Pinot Grey. It is normal for this wine to have a slight color cast to it and account for additional mouthfeel.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Straw yellow

AROMA: Melon, apple and honeysuckle

PALATE: Green apple and melon with crisp acidity

TECHNICAL NOTES:

VARIETAL: 100% Pinot Grigio VINEYARD SOURCES: Whale Rock Vineyard

AVA: Paso Robles HARVEST DATE: September 3, 2020

BOTTLING DATE: May 25, 2021 HARVEST SUGAR: 21.2° brix OAK: N/A

OAK AGE: N/A ALCOHOL: 13.0% TA: 0.64 g. 100ml pH: 3.06

