







2019 SYRAH WHALE ROCK VINEYARD

Our Whale Rock Vineyard is CCOF Certified Organic and located on the westside of Paso Robles in the Templeton Gap District. This vineyard produces a well structured Syrah as the cool air at night aids to retain the acidity while the warm days develop flavors in the berries. This versatile wine will age gracefully and pairs well with anything from appetizers to heavy pasta dishes.

- 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:

Syrah from the Whale Rock Vineyard manifests a wine with deep color and a substantial tannin backbone. Syrah from this location naturally has more tannins than our other vineyard locations and further bottle aging is rewarding. To create a balanced wine, we follow the fermentation extraction closely to get color and flavor but not excessive astringency. Aging in small oak barrels for almost 2 years is critical for getting flavor intensity and complexity.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark purple

AROMA: Dark fruit, currants, plums and toasted oak PALATE: Black fruit, plum, dark chocolate with firm tannins

TECHNICAL NOTES:

VARIETAL: 100% Syrah VINEYARD SOURCES: Whale Rock AVA: Paso Robles

HARVEST DATE: October 19, 2019 BOTTLING DATE: July 6, 2021

HARVEST SUGAR: 26.0° brix OAK: French and American OAK AGE: 20 months

ALCOHOL: 14.2% TA: 0.66 g. 100ml pH: 3.89

