





2022 SYRAH

WHALE ROCK VINEYARD ESTATE GROWN TEMPLETON GAP DISTRICT PASO ROBLES

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.

HARVEST NOTES:

Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California; the berries stayed small, and the yields shrunk. Harvest was early and the resulting wines have deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

- Niels and Bimmer Udsen, Founders

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 is critical for getting flavor intensity and complexity. - Tom Myers, Winemaker

TASTING NOTES:

Appearance: Dark plum

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

TECHNICAL NOTES:

Varietal: 96% Syrah, 4% Petite Sirah Vineyard Sources: Whale Rock Vineyard

AVA: Paso Robles

Harvest Date: October 2022 Bottling Date: September 10, 2024

Harvest Sugar: 24.8° brix

Oak: American & French for 16 months

TA: 0.6g/I00ml

pH: 3.7

Alcohol: I4.6%



