







2021 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:

Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

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: November 6, 2021 BOTTLING DATE: July 17, 2023

HARVEST SUGAR: 22.0° brix OAK: French and American OAK AGE: 20 months

ALCOHOL: 12.0% TA: 0.55 g. 100ml pH: 3.75

