







2020 CARIGNANE WHALE ROCK VINEYARD

There are six acres of Carignane in our organically grown Whale Rock Vineyard located in the Templeton Gap AVA of Paso Robles. One of the most planted grapes in France, it's used extensively for blending because of the natural acidity, bright fruit flavors, and fullness of the mouthfeel. This variety is one of our last to be picked as it slowly ripens with the Templeton Gap influence. The natural acidity and supple tannins make this a great wine to enjoy with a meal and it ages very gracefully.

- 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 2020 Carignane is a great example of a winemaking approach we take on certain varieties. It was fermented in our traditional manner and allowed to express its inherent characteristics. Only then were decisions made on how to best let the varietal characters develop. As a result, the fermentation on skins lasted 14 days before pressing. After settling and clarification, the wine aged 15 months in small American oak barrels. Patience is rewarded with this variety. Its rustic, earthy nature that accompanies the bright aromas and crisp structure is noteworthy.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark, vibrant red

AROMA: Raspberry, cherry, cured meat and oak

PALATE: Cranberry, cherry and blackberries, firm acidity with resolved tannins

TECHNICAL NOTES:

VARIETAL: 100% Carignane VINEYARD SOURCES: Whale Rock Vineyard

AVA: Paso Robles HARVEST DATE: October 17, 2020

BOTTLING DATE: August 16, 2022 HARVEST SUGAR: 23.8° brix

OAK: French & American OAK AGE: 15 Months ALCOHOL: 13% TA: 0.61 g. 100ml pH: 3.78

