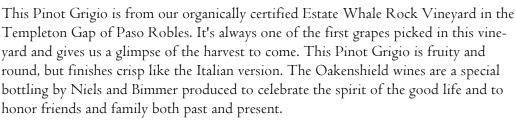




OAKENSHIELD







- 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:

The Pinot Grigio was harvested at a level of ripeness that kept it well below 14%, 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.

- CRAIG REED, Associate 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, 2021

BOTTLING DATE: July 19, 2022 HARVEST SUGAR: 21.2° brix

OAK: N/A OAK AGE: N/A ALCOHOL: 13.0%

TA: 0.64 g. 100ml pH: 3.06



