



# 2022 BALENA



Balena is a delicate, aromatic blend of Viognier, Sauvignon Blanc, Falanghina and Grenache Blanc. Balena is Italian for whale, and this blend is a nod to our organically certified Whale Rock Vineyard, in which much of the grapes are grown. Our Whale Rock Vineyard is named for this exact reason, it is studded with ancient whale fossils that date back millions of years. The 2022 Balena is pleasantly aromatic, crisp, and refreshing.

- NIELS & BIMMER UDESEN, Founders

## HARVEST NOTES:

After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! 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. Our cluster counts were good, and the weather portended for an early harvest. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with 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.

## WINEMAKER NOTES:

This blend represents a true cross section of the Paso Robles AVA and our estate vineyards. By design, all grapes utilized were harvested at the lower end of ripeness to capture acidity, freshness, and to avoid the detraction of higher alcohol content. Cool fermentations in stainless steel accentuates aroma intensity of these varieties. The goal of this wine is to make a blend featuring floral and fruit characters up front, while maintaining body, acid balance, and a flavorful finish.

- Tom Myers, Winemaker

## TASTING NOTES:

APPEARANCE: Straw yellow

AROMA: Star jasmine, white peach and melon

PALATE: White peach, pear, honeydew, long fresh finish

## TECHNICAL NOTES:

VARIETAL: 34% Viognier, 32% Sauvignon Blanc, 32% Falanghina, 2% Grenache Blanc

VINEYARD SOURCES: Blind Faith, Whale Rock, Dos Viñas, Stone's Throw

AVA: Paso Robles

HARVEST DATE: August - October 2022

BOTTLING DATE: April 14, 2023

HARVEST SUGAR: 24° brix

OAK: N/A

ALCOHOL: 12.5%

TA: 0.57 g. 100ml

pH: 3.32

