







2020 EAST MEETS WEST

The East Meets West wine is our way of showcasing how well fruit from the east and west side play together. Every year we choose lots from both sides that really complement each other to make a great final blend.

- 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:

Another fun year to assemble this blend, with a no rules attitude for coming up with a spirited fun blend. We chose Syrah from our Whale Rock Vineyard as the base to build upon. Tannat from our Blind Faith II Vineyard gave it more backbone along with some depth and finesse from Carignan and Charbono. A splash of Petite Sirah and Malbec contribute complexity. The combination of French and American oak aging delivers a complex wine with approachable tannins and a delicious lengthy finish.

- JAMIE MALESZA & CRAIG REED, Winemakers

TASTING NOTES:

APPEARANCE: Dark red

AROMA: Cured meat, black berry, vanilla, cigar box and spicy oak **PALATE:** Plum, blackberry, espresso bean and firm tannins

TECHNICAL NOTES:

VARIETAL: 37% Syrah, 24% Tannat, 22% Carignane, 11% Charbono,

4% Petite Sirah, & 2% Malbec

VINEYARD SOURCES: Blind Faith & Whale Rock AVA: Paso Robles

HARVEST DATE: October 1, 2020 BOTTLING DATE: August 16, 2022 HARVEST SUGAR: 25.4° brix OAK: French and American OAK AGE: 15 months

ALCOHOL: 13.7% TA: 0.65 g. 100ml pH: 3.87

