



2021 CHARDONNAY WHALE ROCK VINEYARD

This Reserve Chardonnay is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA that offers cool ocean air influences. Cool fermented and aged in both French and American oak, this Chardonnay offers some oak sweetness with balanced, yet soft, fruit notes. This wine is always a treat with rich seafood and creamed decadent soups. Serve slightly chilled.

- 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:

Whale Rock Vineyard, situated in the Templeton Gap area, provides a great microclimate for Chardonnay. A prominent maritime influence promotes fruit development while retaining crisp acidity when harvested at moderate sugars. A cool fermentation, aging in oak, and on yeast lees resulted in this bottling having silky structure with layers of fruit and oak characteristics. Bottling is typically within 12 months of harvest to prioritize freshness over age.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light straw

AROMA: Pear, kiwi and oak

PALATE: Well integrated oak sweetness, balanced, soft with fruit and fresh finish

TECHNICAL NOTES:

VARIETAL: 100% Chardonnay VINEYARD SOURCES: Whale Rock Vineyard

AVA: Paso Robles HARVEST DATE: September 27, 2021

BOTTLING DATE: September 6, 2022 HARVEST SUGAR: 23.0° brix

OAK: French and American OAK AGE: 6 months

ALCOHOL: 13.4% TA: 0.56 g.100ml pH: 3.38

