





2021 PASOFUSION

This big wine brings together flavors that define Paso Robles. This 'Paso' Fusion blend made with Tannat, Primitivo, Petite Sirah, Carignane, Tempranillo and Syrah offers fruit and spice with the perfect amount of tannins to coat your palate. Enjoy this wine with family and friends alongside your favorite hearty entrée.

- 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:

Our Pasofusion is meant to be an expression of Paso Robles and the style that we are known for. A harmonious blend that also carries distinct characters of the great wine varieties traditionally grown in Paso Robles. We have assembled a blend from three of our Estate certified organically grown Vineyards that contains classic varietals as well as a couple of not so well known grapes. Syrah brings us blueberry and bright fruit, Barbera and Merlot add structure and tannin with spicy, clove and earthy notes. Petite Sirah adds depth and richness while the Tannat delivers acid structure and elegance.

- TOM MYERS. Winemaker

TASTING NOTES:

APPEARANCE: Dark, rich red

AROMA: Dark fruit, leather pepper and spice

PALATE: Black cherry and plums, cedar and chocolate notes

TECHNICAL NOTES:

VARIETALS: 23% Tannat, 19% Primitivo, 18% Petite Sirah, 16% Carignane,

15% Tempranillo, & 9% Syrah

VINEYARD SOURCES: Blind Faith, Whale Rock, Coble Creek AVA: Paso Robles

HARVEST DATE: October 2021

BOTTLING DATE: July 12, 2023 HARVEST SUGAR: 26.0° brix

OAK: French and American OAK AGE: 22 months ALCOHOL: 13.0% TA: 0.58 g. 100ml pH: 3.73

