

Reserve Syrah 2016

WHALE ROCK VINEYARD

We believe that Syrah out of Paso Robles is the best in the country and you will too after a glass of this! Our Whale Rock Vineyard is CCOF Certified Organic and located on the westside of Paso Robles in the Templeton Gap District. This versatile wine will age gracefully and pairs well with anything from appetizers to heavy pasta dishes.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

The harvest of 2016 was nearly ideal. No frost events in spring and generally seasonal weather with some well-timed heat spells to aid in ripening the grapes. In September, the temperatures made big swings from night and day which lengthened the hang time on the vines and resulted in very balanced wines with crisp acidity and mild tannins.

WINEMAKER NOTES

The cooler Templeton Gap conditions create deep inky color with dark berry flavors with a hint of peppercorn spice at the finish. The winemaking goal is to tame the tannins and alcohol in the Syrah, and this is done with oak barrel aging. A combination of French and American oak adds cigar box aromas, creates the sensation of a sweet-spice lushness in the mid-palate, and softens the big tannins to a flannel finish.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Deep garnet

AROMA: Cinnamon stick, bay leaf, hint of coconut, dark red fruits PALATE: Strong body with rich dark red fruits, medium plus tannins

TECHNICAL NOTES

VARIETAL: 100% Syrah VINEYARD SOURCES: Whale Rock AVA: Paso Robles , Templeton Gap HARVEST DATE: Sept. 30, 2016 BOTTLING DATE: Aug. 17, 2018 HARVEST SUGAR: 25.5° brix OAK: French and American OAK AGE: 15 months ALCOHOL: 14.4%

TA: 0.57 g.100mL pH: 3.86



ACCOLADES

91 Points: Wine Enthusiast Magazine







