



APPELLATION: Templeton Gap, Paso Robles, California VINEYARD: Whale Rock Vineyard ABV: 13.5%

TOTAL ACIDITY: 0.59 q/100ml

pH: 3.13

RS: 0.05q/100ml

GRAPES: Organically grown, 2.46 tons hand-harvested on 18 Oct

PROCESSING: Whole Cluster, qentle membrane pressing FERMENT: Slow, cool, concrete fermentation using Delta yeast to enhance complexity and elegance

AGING: 100% fermented and aged in concrete Dolia

BOTTLING: 170 cases produced

AROMA: Aromas of key lime, honeysuckle and wet stone fill the glass with this wine.

PALATE: The palate is zesty and bright accentuating the kiwi, grapefruit, and lychee flavors in the mouth.

PAIRINGS: Herb rubbed chicken, pork chop, served with apple chutney.

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 Thanksqiving 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.

Bright, Textured & Complex.









