

# OUTWARD

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## 2023 Shell Creek Vineyard Valdiguié

### vineyard

Initially planted in 1972, Shell Creek Vineyard is among the first vineyards planted in San Luis Obispo County. The Valdiguié block was planted in 1997. The vineyard is located in the Paso Robles Highlands District and is organically farmed by the sixth generation Sinton family of California farmers. Since 2013, Daniel Sinton has been carefully overseeing the Shell Creek Vineyard and cattle of the Avenales and Canyon Ranches.

This remote vineyard sits beneath limestone cliffs featuring marine fossils after which the vineyard was named. Though located in a warmer part of the Paso Robles area, the climate also provides wide diurnal temperature shifts that drastically cool the vines overnight.

### winemaking

The Valdiguié was harvested by hand at 20.1 Brix. Fermentation was carried out with native yeast and 100% whole clusters included. The whole cluster fruit was undisturbed for 10 days, creating a carbonic fermentation effect. After pressing to tank, the wine rested for one night, then was moved to neutral oak barrels where it underwent a native malolactic fermentation.

After 6 months in neutral oak, the wine was bottled with minimal sulfur and without fining or filtration in March 2024.

### tasting notes

The 2023 Shell Creek Valdiguié bursts with bright juicy flavors and aromas of fresh strawberries, crunchy rhubarb, cinnamon, and watermelon jolly rancher. Exceptionally light and fruity, this carbonic expression is our beloved Valdi-“glou”.

### details

- composition: 100% Valdiguié
- cases produced: 408
- harvest Brix: 20.1
- alc: 11.7
- pH: 3.35
- TA: 5.8 g/L
- RS: 0.1 g/L