

CASTORO CELLARS

BALENA 2016

Balena is a delicate, aromatic blend of Pinot Grigio, Falanghina, Albariño, and Grenache Blanc. Balena is Italian for whale, and this blend is a nod to our organically-grown Whale Rock Vineyard, in which most of these grapes are from. Made in an Italian Pinot Grigio style, Balena is crisp, fruity, lean, and refreshing. The Oakenshield Wines are created to celebrate the spirit of the good life and to be enjoyed with friends and family.

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

What I love about creating blends is the ability to make a better or more complex wine than having the individual wines on their own with harmony and balance being the primary goal. Pinot Grigio provides the acidity and structural base for this blend. Falanghina is added in for texture, creating a lush middle. Albariño and Grenache Blanc are blended in to lift the aromatics adding tropical fruit aromas and flavors.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Yellow straw

AROMA: Sandalwood, orange blossoms, mangos, yellow-delicious apples

PALATE: Fruity, lighter middle, refreshing finish

TECHNICAL NOTES

VARIETAL: 37% Pinot Grigio, 32% Falanghina, 18% Albariño, 10% Grenache Blanc, 3% Viognier **VINEYARD SOURCES:** Whale Rock and Double Black

AVA: Paso Robles **HARVEST DATE:** August 2016 (multiple)

BOTTLING DATE: August 25, 2017 **HARVEST SUGAR:** 23.8° brix **OAK:** N/A

OAK AGE: N/A **ALCOHOL:** 13.0% **TA:** 0.59 g.100mL **pH:** 3.3

