

# CASTORO CELLARS

## *Reserve* BARBERA 2016

Barbera is an Italian varietal grown mostly in Piedmont and the southwest area of Lombardy, where it accounts for 50% of the plantings. Half of our Barbera grapes are planted on a steep south-facing slope while the balance is near a creek running through the vineyard.

NIELS AND BIMMER UDSEN, Owners

### HARVEST NOTES

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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

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The Barbera has beautiful berry fruit characteristics such as blueberry, strawberry, cranberry, and raspberry. The goal is to frame the fruitfulness with oak, being careful to not overpower the wine with oak. Extended oak aging balances the Barbera by adding some tannin structure in the mid-palate and softening the acidity at the finish. American oak aging adds some vanilla bean aromas and the French oak adds some baking spice or gingerbread spice.

TOM MYERS, Winemaker

### TASTING NOTES

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APPEARANCE: Soft brick red

AROMA: Strawberry, blueberry, acai, baking spices

PALATE: Soft entry with red fruit flavors, nice finish with soft tannins

### TECHNICAL NOTES

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VARIETAL: 100% Barbera

VINEYARD SOURCES: Hog Canyon and Blind Faith

AVA: Paso Robles HARVEST DATE: September 22, 2016

BOTTLING DATE: October 2, 2018 HARVEST SUGAR: 25.2° brix

OAK: French and American OAK AGE: 15 months ALCOHOL: 14.4%

TA: 0.70 g.100mL pH: 3.63

