

# CASTORO CELLARS

## *Reserve* CABERNET SAUVIGNON 2016

### WHALE ROCK VINEYARD

Balanced and varietally correct, this Cabernet Sauvignon expresses the bold and ripe notes that a Paso Robles Cab should. This Cabernet Sauvignon is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA. It's a broad-shouldered wine, but the tannins are tamed and elegant. This wine pairs great barbequed burgers, roasted or grilled lamb, beef short ribs and other braised beef dishes. Enjoy now or lie down in your cellar for aging.

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 Whale Rock Vineyard provides a great microclimate for Cabernet Sauvignon. Situated in the Templeton Gap sub AVA of the broader Paso Robles AVA, it is cooler and subject to more winter rainfall. Cabernet Sauvignon grown here develops more color and tannin than elsewhere. The winemaking for this wine needs to harness the positive characteristics of color and flavor while balancing the abundant tannins. Therefore, time on skins is monitored closely and the subsequent wine is given longer barrel aging to rein in the power of this wine. Bottle aging is recommended and pairs well with heavier foods.

TOM MYERS, Winemaker

#### TASTING NOTES

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APPEARANCE: Dark ruby core with medium intensity at the rim

AROMA: Dark berry fruits, vanilla and baking spices

PALATE: Bold and rounded, rich tannins, dark berries with cocoa

#### TECHNICAL NOTES

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VARIETAL: 100% Cabernet Sauvignon VINEYARD SOURCES: Whale Rock

AVA: Paso Robles, Templeton Gap HARVEST DATE: October 27, 2016

BOTTLING DATE: September 13, 2019 HARVEST SUGAR: 25.4° brix

OAK: French and American OAK AGE: 16 months ALCOHOL: 14.4%

TA: 0.64 g/100mL pH: 3.65



#### ACCOLADES

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88 Points: Wine Enthusiast

