

CASTORO CELLARS

Reserve FALANGHINA 2017

The grapes originate from southern Italy where it is often served with fresh seafood. Falanghina is full of aromatic- floral tones, tropical fruit, and minerality. It's medium bodied, dry-yet-fruity, and finishes crisp. This lively and pleasant wine is perfect for hot summer or cool fall days. Serve chilled.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

2017 was a picture-perfect growing year with late heat. Early bud break and substantial soil moisture from the above average and much needed rain caused the grapes to grow rapidly and build beautiful canopies which ended up being crucial later. A sustained heat wave hit California and the vines with adequate canopy survived well. It was a rush to the finish line before the rains arrived. Overall – fully mature grapes and excellent wine.

WINEMAKER NOTES

Falanghina is a unique grape as it produces a white varietal wine with acidity yet a full body. We often refer to the body of this wine as 'fleshy' and having some tannin structure at the finish which is unusual for white wines. A wonderful floral aroma becomes an invite to try a taste. This grape has a lot of natural acidity, but the tropical fruit flavors and roundness of the wine balances the crispness.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Bright transparent yellow

AROMA: White flowers, pear and tropical fruit, honeysuckle, wet stone

PALATE: Good acidity up front, strong full mid-palate, soft tannin

TECHNICAL NOTES

VARIETAL: 100% Falanghina

VINEYARD SOURCES: Whale Rock

AVA: Templeton Gap, Paso Robles PRODUCTION: 240 cases

HARVEST DATE: Oct. 2017 BOTTLING DATE: August 3, 2017

HARVEST SUGAR: 23.9° brix OAK: N/A OAK AGE: N/A

ALCOHOL: 14.2% TA: 0.62 g.100mL RS: 0.0% pH: 3.5



ACCOLADES

91 Points: Wine Enthusiast Magazine

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