

CASTORO CELLARS

Reserve FALANGHINA 2018 WHALE ROCK VINEYARD

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

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

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: Pale straw yellow

AROMA: Honeysuckle, pear, citrus blossom

PALATE: Full with richness in front palate, soft tannins, Bosc pear, green apple

TECHNICAL NOTES

VARIETAL: 95% Falanghina, 5% Muscat Canelli

VINEYARD SOURCES: Whale Rock

AVA: Templeton Gap, Paso Robles PRODUCTION: 232 cases

HARVEST DATE: October 29, 2018 BOTTLING DATE: August 15, 2019

HARVEST SUGAR: 22.0° brix OAK: N/A OAK AGE: N/A

ALCOHOL: 13.5% TA: 0.64 g.100mL RS: 0.0% pH: 3.5

