

CASTORO CELLARS

Reserve GRENACHE 2017 WHALE ROCK VINEYARD

This favorite southern Rhone grape is made from our organically grown vineyards in Paso Robles. Our Grenache is similar to the Spanish style, Grenacha, with spicy-berry flavors and soft tannin structure. Grenache pairs wonderfully with tapas, grilled meats, and lighter pasta dishes. Cheers!

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

The goal for making the Grenache is to capture the bright berry flavors and create an elegant, softer wine similar to a Pinot Noir. Neutral or lightly toasted oak is chosen rather than a heavy toast to avoid masking the fruit flavors. French oak adds a nice spice that pairs with the cherry flavors. Syrah is added in to boost the color and tannin structure. Grenache is one of the first red wines of the vintage to be bottled and ready to drink.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Soft brick red

AROMA: Elegant rose petal with some earthiness, cherry and pomegranate

PALATE: Soft tannins and lean middle, dark cherry and toasted pie crust

TECHNICAL NOTES

VARIETAL: 95% Grenache, 5% Syrah

VINEYARD SOURCES: Whale Rock Vineyard

AVA: Paso Robles

HARVEST DATE: Oct. 28, 2017 BOTTLING DATE: Oct. 24, 2018

HARVEST SUGAR: 24.6° brix OAK: French OAK AGE: 10 months

ALCOHOL: 13.3% TA: 0.59 g.100mL pH: 3.75

