

CASTORO CELLARS

Reserve MALBEC 2016

Malbec is one of the six varieties of Bordeaux wines, the most planted grape in Argentina, and widely used in Cahors, France for blending. Our Malbec is grown in our Hog Canyon Estate Vineyard where it does exceptionally well! We get color depth, a richness in the mid-palate, and a ton of fruit aromas and flavors. Enjoy it now but the wine will age superbly for five to ten years as well.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

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

Malbec has it all- fruit flavors, herbal aromas, richness in the palate, and tannin structure on the finish. Care is taken during the fermentation to not over extract the Malbec. The wine is pumped over often to extract color without extracting too much of the bitter tannins. The Malbec is aged in French and American oak to add a layer of baking spice and mocha softness to the finish and frame the red berry fruit flavors.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Rich dark red

AROMA: Black currant, blackberry, cranberry, herbs and baking spice

PALATE: Rich and smooth, blackberry and plum with soft tannin

TECHNICAL NOTES

VARIETAL: 100% Malbec VINEYARD SOURCES: Hog Canyon Vineyard

AVA: Paso Robles HARVEST DATE: Oct. 21, 2016

BOTTLING DATE: Oct. 11, 2018 HARVEST SUGAR: 25.2° brix

OAK: French & American OAK AGE: 18 months ALCOHOL: 14.2%

TA: 0.61 g/100mL pH: 3.66

