

CASTORO CELLARS

Reserve PASOFUSION 2017

This big wine brings together flavors that define Paso Robles. A full-bodied blend of Tannat, Cabernet Dorsa, Syrah, Petite Sirah and Tempranillo, the Pasofusion offers fruit and spice with the perfect amount of tannins to coat your palate. Enjoy this wine with family and friends alongside your favorite cut of red meat and grilled vegetables.

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

Blends are very rewarding for winemakers to create. Single variety wines have their merit but there is a limit to how far one can steer such wine in a particular direction. The blends we put together are from components that have been made and aged individually. Twelve to twenty-two months later, when the characteristics can be evaluated, the blending occurs. This blend has several varieties known for their “bigness” - Cabernet Dorsa, Tannat, and Petite Sirah. The Syrah and Tempranillo bring in compelling flavors and layers of oak. The goal for the Pasofusion is to create a blend that showcases Paso Robles red wine characteristics.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Rich deep red

AROMA: Black cassis, black licorice, soft leather and coffee bean

PALATE: Rich black fruits, heavy body, smokey midpalate with supple tannins

TECHNICAL NOTES

VARIETAL: 26% Tannat, 26% Cab Dorsa, 18% Syrah, 18% Petite Sirah,

12% Tempranillo VINEYARD SOURCES: Blind Faith, Whale Rock

AVA: Paso Robles HARVEST DATE: Multiple pick days

BOTTLING DATE: September 13, 2019 HARVEST SUGAR: 25.0° brix

OAK: French & American OAK AGE: 22 months ALCOHOL: 13.7%

TA: 0.67 g/100mL pH: 3.8

