

CASTORO CELLARS

Reserve PINOT NOIR 2018

WHALE ROCK VINEYARD

Our Whale Rock Vineyard is CCOF Certified Organic and located on the westside of Paso Robles in the Templeton Gap District. This vineyard produces a well-rounded Pinot Noir as the cool air at night aids to retain the acidity while the warm days develop flavors in the berries. The Pinot Noir clusters are tiny with small berries which help in creating the fruit intensity of the delicate wine.

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

Pinot Noir is a delicate grape that is gently fermented and pressed to avoid harsh tannins. The rich acidity from the cool nights of the growing season allow the wine to be aged on oak. This aids in concentrating the rich red fruit flavors as well as add an accent of vanilla oak. The wine is aged 10 months on oak and blended with a touch of Zinfandel to add some darker fruits and round out the wine.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Light brick red

AROMA: Red cherry, cranberry, caramel vanilla

PALATE: Rich ripe acid up front with red cherry and mushroom flavors. Medium midpalate with soft tannins

TECHNICAL NOTES

VARIETAL: 85% Pinot Noir, 15% Zinfandel

VINEYARD SOURCES: Whale Rock AVA: Paso Robles, Templeton Gap

HARVEST DATE: September 25, 2018 BOTTLING DATE: December 4, 2019

HARVEST SUGAR: 24.8° brix OAK: French and American

OAK AGE: 10 months ALCOHOL: 14.3% TA: 0.64 g/100mL pH: 3.67

