

CASTORO CELLARS

OAKENSHIELD PRIMITIVO 2017

Our Primitivo is sourced from our organically certified Whale Rock vineyard on the west side of Paso Robles. Primitivo is a clone of Zinfandel imported from Italy, sharing many of Zinfandel's characteristics, but often with a cracked pepper spice. The Oakenshield wines are produced to celebrate the spirit of the good life to be enjoyed with friends and family both past and present.

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. 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 Primitivo, being a clone of Zinfandel, produces the most expressive wine when allowed to ripen to a higher sugar level. When crushed it is inoculated with a hearty yeast, fermented and pressed without extensive time on the skins. Ageing in oak is beneficial but only in prior-use barrels so that oak flavors do not mask the ripe red and black fruit characteristics for which this variety is known. The grapes for this dry red wine were grown in the cool Templeton Gap area thus retaining lively acidity and brightness.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Light garnet

AROMA: Red cherry candy, touch of toasted coconut shavings

PALATE: Soft velvety entry, plum, red cherry candy, rousing mid-palate

TECHNICAL NOTES

VARIETAL: 78% Primitivo, 22% Zinfandel **VINEYARD SOURCES:** Whale Rock

AVA: Paso Robles **HARVEST DATE:** October 23, 2017

BOTTLING DATE: August 16, 2019 **HARVEST SUGAR:** Avg. 26.2° brix

OAK: American **OAK AGE:** 9 months **ALCOHOL:** 15.1%

TA: 0.70 g/100mL **pH:** 3.68

