

CASTORO CELLARS

TANGO 2016

This wine is inspired by the desire to create a white wine that blends exceptional lots into an exquisite wine experience. The wines had to work together perfectly for this synergy. Every component adds special nuances to the aroma, flavor, and balance of the wine. Enjoy slightly chilled with seafood or creamy pasta dishes.

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

What I love about creating blends is the ability to make a better or more complex wine than having the individual wines on their own with harmony and balance being the primary goal. Viognier provides the tropical fruit aromatic base for this blend. Chardonnay is blended in for texture and softness, creating a lush middle. A splash of Albariño is blended for acidity which makes for a refreshing finish.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Light, golden yellow

AROMA: Passionfruit, ripe peach and ginger spice

PALATE: Tropical fruit up front, soft and full middle, long finish

TECHNICAL NOTES

VARIETAL: 49% Chardonnay, 41% Viognier, 10% Albariño

VINEYARD SOURCES: Whale Rock and Double Black **AVA:** Paso Robles

HARVEST DATE: September 1, 2016 **BOTTLING DATE:** August 25, 2017

HARVEST SUGAR: 23.5° brix **OAK:** French **OAK AGE:** 2 months

ALCOHOL: 13.5% **TA:** 0.64 g.100mL **pH:** 3.35

