

# CASTORO CELLARS

## TANGO 2018

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

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

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 straw yellow

**AROMA:** Stone fruit, passionfruit with a hint of vanilla spice

**PALATE:** Medium body with oak spice. Tropical fruit, gala apple and acidic finish

## TECHNICAL NOTES

**VARIETAL:** 45% Viognier, 37% Chardonnay, 18% Albariño

**VINEYARD SOURCES:** Whale Rock, Double Black, Dos Viñas **AVA:** Paso Robles

**HARVEST DATE:** September 15, 2018 **BOTTLING DATE:** August 8, 2019

**HARVEST SUGAR:** 24.3° brix **OAK:** French & American **OAK AGE:** 5 months

**ALCOHOL:** 13.8% **TA:** 0.60 g.100mL **pH:** 3.64

