

CASTORO CELLARS

Reserve TANNAT 2016

Our Tannat is grown on the hilltop of our SIP Certified Blind Faith Vineyard, creating grapes with vibrant color and fruit intensity. Tannat originates from France where it is grown for blending because of the high tannin structure and aging ability. Drink now with your favorite cut of meat or lay down to allow the tannins to soften.

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

Tannat is a great wine because it has fruit intensity that matches the intensity of the tannin structure! The key is to balance the tannins, creating a big, lush wine that isn't harsh on the finish. The wine is pressed off early to avoid the aggressive tannins at finish, but not until the mid-palate structure is present. Extended aging in barrels softens the palate and creates spice notes to match the berry and cherry flavors.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Deep mahogany red

AROMA: Cinnamon and baking spice, toasted pie crust, black cherry

PALATE: Blueberry and red fruit, baking spices, approachable tannins

TECHNICAL NOTES

VARIETAL: 100% Tannat VINEYARD SOURCES: Blind Faith

AVA: Paso Robles HARVEST DATE: September 20, 2016

BOTTLING DATE: October 11, 2018 HARVEST SUGAR: 26.3° brix

OAK: French & American OAK AGE: 18 months ALCOHOL: 14.8%

TA: 0.60 g/100mL pH: 3.63

