

# CASTORO CELLARS

## *Reserve* TEMPRANILLO 2017 WHALE ROCK VINEYARD

This Tempranillo is grown in our westside Whale Rock Vineyard which is certified organically grown. Normally an earlier ripening full bodied wine, the grape thrives in warm to hot days and cool nights. Its name is the diminutive of the Spanish tempano, a reference to the fact that it ripens weeks earlier than most Spanish grapes. Enjoy with Paella, tapas, and mixed grilled entreées.

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 later. 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

My favorite part of Tempranillo is the bright fruit up front with chalky tannin finish. The aromas and flavors of Tempranillo are bright red berries such as cherry, strawberry, and raspberry that burst in your mouth. Extended oak aging, using fairly neutral oak, frames the fruit flavors with some spice that adds a layer of complexity. There are ample tannins, although softer and chalky, that make this wine a great pair with food.

TOM MYERS, Winemaker

### TASTING NOTES

APPEARANCE: Brick red hue

AROMA: Black cheery, herb de Provence, ripe plum and sweet oak

PALATE: Rich entry with black fruit, round middle, finishes with plum and cherry

### TECHNICAL NOTES

VARIETAL: 100% Tempranillo VINEYARD SOURCES: Whale Rock

AVA: Templeton Gap, Paso Robles PRODUCTION: 465 cases

HARVEST DATE: Oct. 10, 2017 BOTTLING DATE: July 9, 2019

HARVEST SUGAR: 26.5° brix OAK: French and American

OAK AGE: 12 months ALCOHOL: 14.4% TA: 0.63 g.100mL pH: 3.72



### ACCOLADES

90 Points: Wine Enthusiast

