

CASTORO CELLARS

DUE MILA TREDICI 2016

Tredici means thirteen in Italian and this is our 13th version of our Reserve Bordeaux based blend. We select the star lots from that harvest, blend them together, and then put it to bed in our best barrels from a variety of forests and coopers to optimize the complexity. Definitely a cellar-worthy wine. Cheers!

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

Ideally creating blends has 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. The base of this blend is our Reserve Cabernet Sauvignon. The question becomes, what can improve this wine? Malbec adds girth or weight to the middle without adding excessive tannins. Malbec also adds crushed cherry flavors and floral-violet notes. The percentages of the two wines are tweaked until we hit the sweet spot.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Purple-garnet red

AROMA: Sweet vanilla, black currant and blackberry jam

PALATE: Blackberry, pie crust, vanilla with round tannins

TECHNICAL NOTES

VARIETAL: 55% Cabernet Sauvignon, 34% Malbec, 11% Merlot

VINEYARD SOURCES: Whale Rock, Hog Canyon, Doubleblack

AVA: Paso Robles HARVEST DATE: August through October

BOTTLING DATE: December 4, 2019 HARVEST SUGAR: 24.9° brix

OAK: French and American OAK AGE: 22 months ALCOHOL: 14.0%

TA: 0.64 g.100mL pH: 3.59



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