



CASTORO CELLARS

2020 BALENA

Balena is a delicate, aromatic blend of Viognier, Chenin Blanc, Grenache Blanc and Falanghina. Balena is Italian for whale, and this blend is a nod to our organically certified Whale Rock Vineyard, in which much of the grapes are grown. Our Whale Rock Vineyard is named for this exact reason, it is studded with ancient whale fossils that date back millions of years. The 2020 Balena is pleasantly aromatic, crisp, and refreshing. The Oakenshield wines are a special bottling by Niels and Bimmer produced to celebrate the spirit of the good life and to honor friends and family both past and present.

HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

WINEMAKER NOTES:

This blend represents a true cross section of the Paso Robles AVA and our estate vineyards. By design, all grapes utilized were harvested at the lower end of ripeness to capture acidity, freshness, and to avoid the detraction of higher alcohol content. Cool fermentations in stainless steel accentuates aroma intensity of these varieties. The goal of this wine is to make a blend featuring floral and fruit characters up front, while maintaining body, acid balance, and a flavorful finish.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Vibrant straw yellow

AROMA: Green apple, melon with floral notes

PALATE: Lemon lime, apple, honeydew with clean and crisp acidity

TECHNICAL NOTES:

VARIETAL: 39% Viognier, 21% Chenin Blanc, 20% Grenache Blanc, 20% Falanghina

VINEYARD SOURCES: Blind Faith, Whale Rock, Dos Viñas, Stone's Throw

AVA: Paso Robles HARVEST DATE: September and October 2020

BOTTLING DATE: June 15, 2021 HARVEST SUGAR: 22.8° brix OAK: N/A

OAK AGE: N/A ALCOHOL: 12.5% TA: 0.64 g. 100ml pH: 3.31

