

CASTORO CELLARS

Reserve BARBERA 2018

Barbera is an Italian varietal grown mostly in Piedmont and the southwest area of Lombardy, where it accounts for 50% of the plantings. Half of our Barbera grapes are planted on a steep south-facing slope while the balance is near a creek running through the vineyard. Enjoy this Barbera with braised lamb dishes and your favorite pastas with red sauce. Enjoy!

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

Grapes sourced from two estate vineyards in the Estella sub-AVA of Paso Robles. Barbera is prized for its spiced fruit characters, high acidity, and lighter astringency. The higher acidity makes it a long-lived wine both in the cellar and in the bottle. American oak works well here and amplifies the inherent aroma and flavor of Barbera. It is a variety I rarely feel has aged too long in barrel. Further aging by the consumer is rewarded for this wine; it just becomes softer and more complex.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Light ruby red

AROMA: Herbs, strawberry rhubarb pie, touch of caramel

PALATE: Strawberry, red cherry, plum, acid up front, oak finish

TECHNICAL NOTES

VARIETAL: 100% Barbera VINEYARD SOURCES: Hog Canyon and Blind Faith

AVA: Paso Robles HARVEST DATE: October 26, 2018

BOTTLING DATE: May 21, 2020 HARVEST SUGAR: 24.5° brix

OAK: French and American OAK AGE: 12 months ALCOHOL: 13.7%

TA: 0.66 g/100mL pH: 3.80

