



CASTORO CELLARS

2019 BARBERA

Barbera is an Italian varietal grown mostly in Piedmont and the southwest area of Lombardy, where it accounts for nearly 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. Barbera is known for its full body, low tannins, and high acidity levels. Enjoy with your favorite Italian dishes!

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

WINEMAKER NOTES:

Barbera is a very good fit for our Estrella District vineyards. There, its naturally high acidity holds up to the warm sunny climate; in fact, we often harvest based as much on seeing the titratable acidity drop as on the sugar content. Color is only moderate in this variety but what leads to its popularity is the aroma, flavor intensity, crisp structure, and the ability to hold well with long aging despite being softer in tannin. Aged 13 months in American oak, it will reward you more after more bottle age.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light ruby red

AROMA: Cherry, chocolate, herbs, and caramel

PALATE: Cherry, strawberry, plum. Nice oak structure with firm acidity

TECHNICAL NOTES:

VARIETAL: 100% Barbera **VINEYARD SOURCES:** Hog Canyon & Blind Faith

AVA: Paso Robles **HARVEST DATE:** October 22, 2019

BOTTLING DATE: August 23, 2020 **HARVEST SUGAR:** 23.8° brix

OAK: American **OAK AGE:** 13 months **ALCOHOL:** 13.5%

TA: 0.61 g/100ml **pH:** 3.69

