

# CASTORO

## CELLARS

### 2024 BALENA OAKENSHIELD RESERVE PASO ROBLES



Balena is Italian for whale, and this aromatic white blend is a nod to our organically certified Whale Rock Vineyard, in which the grapes are grown. This vineyard site is riddled with ancient whale fossils that date back millions of years. The Balena wine is pleasantly aromatic, crisp, and refreshing.

#### HARVEST NOTES:

The harvest of 2024 was quite different than 2023. We had a late start to the season and as we walked the vineyards we were struggling to see much crop on the vines. We hoped that it was an illusion much like the year before. Later in spring a frost event caused damage to the young berries and reduced the crop. Mother Nature wasn't done with us as we were hit with two heatwaves that dehydrated the few berries left on the vines. As expected, the crop was historically small appellation wide. On the bright side, everything was able to ripen up nicely and produce exciting and superb wines. The vines probably needed a break and are now storing up for 2025!

- Niels and Bimmer Udsen, Founders

#### WINEMAKER NOTES:

This blend represents a true cross section of the Paso Robles AVA and our Estate Whale Rock Vineyard. All grapes were harvested at the perfect ripeness to capture acidity and freshness. 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.

- Castoro Cellars Winemaking Team

#### TASTING NOTES:

**Appearance:** Straw yellow

**Aroma:** Star jasmine, white peach and melon

**Palate:** White peach, pear, honeydew, long fresh finish

#### TECHNICAL NOTES:

**Varietal:** 68% Pinot Grigio, 14% Grenache Blanc, 11% Sauvignon Blanc, 5% Gewurztraminer, 2% Falanghina

**AVA:** Whale Rock Estate Vineyard, Paso Robles

**Harvest Date:** September 2024

**Bottling Date:** May 19, 2025

**Harvest Sugar:** 23° brix

**Oak:** N/A Stainless

**pH:** 3.13

**TA:** 0.6 g/100ml

**Alcohol:** 13.5%

