

# CASTORO CELLARS

## *Reserve* CARIGNANE 2018 WHALE ROCK VINEYARD

There are six acres of Carignane in our organically grown Whale Rock Vineyard located in the Templeton Gap AVA of Paso Robles. One of the most planted grapes in France, it's used extensively for blending because of the natural acidity, bright fruit flavors, and fullness of the mouthfeel. This variety is one of our last to be picked as it slowly ripens with the Templeton Gap influence. The natural acidity and supple tannins make this a great wine to enjoy with a meal and is ages in the bottle very well.

NIELS AND BIMMER UDSEN, Owners

### HARVEST NOTES

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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

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Harvested November 7th, this picking helped wrap up the harvest. Due to the bright and exotic nature of this variety, it was aged very lightly with American oak. This is a 100% varietal bottling. At 13.6% alcohol it makes for a balanced wine with broad appeal.

TOM MYERS, Winemaker

### TASTING NOTES

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APPEARANCE: Dried cranberry red

AROMA: Cinnamon spice with leather oak, cherry, and blueberry

PALATE: Vibrant acidity, red cherry and cranberry through midpalate.

### TECHNICAL NOTES

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VARIETAL: 100% Carignane VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: November 7, 2018

BOTTLING DATE: May 21, 2020 HARVEST SUGAR: 23.0° brix

OAK: American OAK AGE: 12 months ALCOHOL: 13.6%

TA: 0.59 g/100mL pH: 3.8

