



CASTORO CELLARS

2019 CARIGNANE 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 it ages very gracefully.

- 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:

The 2019 Carignane is a great example of a winemaking approach we take on certain varieties. It was fermented in our traditional manner and allowed to express its inherent characteristics. Only then were decisions made on how to best let the varietal characters develop. As a result, the fermentation on skins lasted 14 days before pressing. After settling and clarification, the wine aged 12 months in small American oak barrels. Patience is rewarded with this variety. Its rustic, earthy nature that accompanies the bright aromas and crisp structure is noteworthy.

TASTING NOTES:

APPEARANCE: Dark, vibrant red

AROMA: Raspberry, cherry, curred meat and oak

PALATE: Cranberry, cherry and clackberries, firm acidity with resolved tannins

TECHNICAL NOTES:

VARIETAL: 100% Carignane **VINEYARD SOURCES:** Whale Rock

AVA: Paso Robles **HARVEST DATE:** October 28, 2019

BOTTLING DATE: July 7, 2021 **HARVEST SUGAR:** 23.5° brix **OAK:** American

OAK AGE: 12 months **ALCOHOL:** 13.6% **TA:** 0.64 g. 100ml **pH:** 3.97

