



CASTORO CELLARS

ESTATE CHARDONNAY 2020

Sourced from our organically certified Whale Rock and Blind Faith vineyards, this Chardonnay gets a good balance of crisp fruit flavors. A blend of cooler Templeton Gap fruit with our warmer eastside fruit creates a lovely collage of rich flavors and aromas of green apple, ripe pear, and sweet peach. The goal with this wine is to create a smooth, refreshing, and delicious Chardonnay. This wine was all cool fermented in stainless steel tanks and laid down to age in oak barrels for 8 months.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

WINEMAKER NOTES:

The 2020 vintage was fermented in stainless tanks and, when dry, was transferred to barrels along with a good portion of the yeast lees. While in oak, the wine underwent malolactic fermentation. We typically do not encourage malolactic fermentation in Chardonnay, but it occurred spontaneously in this vintage. Fortunately, the wine retained a good acid balance. After eight months, when the fruit and oak characters were correct for this style, the wine was removed from barrels and prepared for bottling.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Golden straw

AROMA: Green apple, peach, pear, and spicy oak

PALATE: Apple, pear, peach, nice oak balance and good acidity

TECHNICAL NOTES:

VARIETAL: 100% Chardonnay

VINEYARD SOURCES: Whale Rock and Blind Faith **AVA:** Paso Robles

HARVEST DATE: September and October 2020

BOTTLING DATE: August 6, 2021 **HARVEST SUGAR:** 23.3° brix **OAK:** French

OAK AGE: 8 months **ALCOHOL:** 13.5% **TA:** 0.57 g. 100ml **pH:** 3.21

