



CASTORO CELLARS

2020 CHARDONNAY WHALE ROCK VINEYARD

This Reserve Chardonnay is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA that offers cool, ocean air influences. Cool fermented and aged in both French and American oak barrels, this Chardonnay offers some oak sweetness with balanced, yet soft, fruit notes. This wine is always a treat with rich seafood and creamed decadent soups. Serve slightly chilled.

- 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 grapes were whole cluster pressed to minimize skin extraction. The juice was clarified to reduce solids and allowed to cool ferment over a three-week period. Early in the fermentation a portion was transferred to small oak barrels where it continued as a barrel fermentation. Both the tank portion and the barrel ferment portion were allowed to rest on yeast sediment (sur lie) for 7 months. At that time blending of the two portions, in preparation for bottling, took place. A balanced blend of oak and fruit being the goal.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light straw

AROMA: Pear, green apple, kiwi and toasted oak

PALATE: Lightly oaked with apple and melon characters and a fresh, clean finish

TECHNICAL NOTES:

VARIETAL: 100% Chardonnay VINEYARD SOURCES: Whale Rock

AVA: Templeton Gap, Paso Robles HARVEST DATE: September 1, 2020

BOTTLING DATE: August 6, 2021 HARVEST SUGAR: 23.0° brix

OAK: French and American OAK AGE: 8 months ALCOHOL: 14.8%

TA: 0.53 g, 100ml pH: 3.69



ACCOLADES:

88 POINTS - Wine Enthusiast

