

CASTORO CELLARS

Reserve CHARBONO 2018 WHALE ROCK VINEYARD

Our Charbono is made with organic grapes from our Whale Rock Vineyard located in the Templeton Gap area of West Paso Robles. Typically one of the last grapes to be harvested, the long hang time allows the flavors to fully mature and create an exceptional wine reminiscent of the great Italian vintages. It displays smoked cherry, violets, and vanilla. There are flavors of blueberry pie, black cherry followed by a finish with supple tannins. A treat and unique wine for any cellar!

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

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

The good weather of 2018 held out and we were able to harvest this variety in great shape on November 13th. Eleven days of fermentation on the skins then gave a full extraction of tannins, color, and flavor. Moving the Charbono to small oak barrels for a full year brought out the complexities inherent in this variety. Enjoy the spicy nuances of this wine as well as its compelling mouthfeel.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Rich blue/red hue

AROMA: Black cherry, violets, plum, and vanilla oak

PALATE: Blueberry pie, plum, black cherry, and supple tannins on the finish

TECHNICAL NOTES

VARIETAL: 95% Charbono, 5% Tempranillo VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: November 13, 2018

BOTTLING DATE: May 29, 2020 HARVEST SUGAR: 24.2° brix

OAK: French & American OAK AGE: 12 months ALCOHOL: 13.9%

TA: 0.60 g/100mL pH: 3.74

