



# CASTORO CELLARS

## 2019 CHARBONO WHALE ROCK VINEYARD

Our Charbono is made with organic grapes from our CCOF certified organic Whale Rock Vineyard located in the Templeton Gap of 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 black cherry, spice, plum and toasted oak. There are flavors of blueberry, plum, black cherry with soft tannins and a lengthy finish. A treat and unique wine for any cellar!

- 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:

This Charbono comes from a cool area in our Whale Rock Vineyard. It often needs special care to obtain proper ripeness. It produces a most compelling wine. Good color and moderate structure give appeal, but it is a simultaneous earthiness and grapiness that deviate from other wines in our portfolio. Oak is restrained so its varietal character can show through.

- TOM MYERS, Winemaker

### TASTING NOTES:

APPEARANCE: Dark red hue

AROMA: Black cherry, spice, plum and toasted oak

PALATE: Blueberry, plum, black cherry, soft tannins and a lengthy finish

### TECHNICAL NOTES:

VARIETAL: 100% Charbono VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: November 1, 2019

BOTTLING DATE: June 30, 2021 HARVEST SUGAR: 24.0° brix

OAK: French and American OAK AGE: 12 months ALCOHOL: 13.7%

TA: 0.68 g/100ml pH: 3.80

