

CASTORO CELLARS



2023 CABERNET DORSA

ESTATE GROWN
PASO ROBLES

Cabernet Dorsa is a native grape of Germany and a rare find in America. This wine was grown on the hilltop of our Blind Faith Estate Vineyard in Paso Robles. Cabernet Dorsa is a cross of Cabernet Sauvignon and Dornfelder. It has a slight bell pepper character that Cabernet Sauvignon has, but it is darker in color and usually has more tannin structure.

HARVEST NOTES:

Harvest 2023 caught us all by surprise. Most growers, including us, received early crop estimates that projected a small harvest like 2022. That news prompted Bimmer and I to camp in our vineyards and do long walks amongst the vines. My depression was soon relieved! The clusters were large with nice juicy berries. We had a cool and late spring, so the vines took more time to ripen due to an extended bud break followed by a mild summer. Without any heat waves and plenty of water in the soil from the wonderful 40 inches of rain the canopies and clusters grew and grew. The long hang time in cooler weather allowed the grapes to produce dark and rich colors along with beautiful tannins in the red wines. Even though it took a long time ripen, the grape sugars were exactly where we wanted them. - Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

Cabernet Dorsa is the first red grape to arrive at the winery. Because of its high-tannin reputation, much care was taken to not over-extract the wine to avoid a bitter and astringent finish. This wine has bright berry fruit flavors, deep color, and a soft finish. Extended oak aging framed the fruit with delicate baking spice aromas creating complexity. The acid retention of this wine makes it great for food and age ability.
- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Dark, rich brick red

Aroma: Black fruit, toasted vanilla and cocoa

Palate: Stewed black fruits, rich and balanced tannins with long finish.

TECHNICAL NOTES:

Varietal: 100% Cabernet Dorsa

Vineyard Sources: Blind Faith Vineyard

AVA: Paso Robles

Harvest Date: October 6th and 27th 2023

Bottling Date: August 17, 2025

Harvest Sugar: 24.8° brix

Oak: French for 14 months

pH: 3.82

Alcohol: 13.2%

