

CASTORO CELLARS

2023 CABERNET SAUVIGNON

ESTATE GROWN
PASO ROBLES



Sourced from our organically certified Vineyards in the Templeton Gap District of West Paso Robles, these grapes get a lot of sunshine for full ripening and flavor development. This broad-shouldered Cabernet Sauvignon is ready to drink now, but also has formidable aging potential.

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:

The cooler microclimate of the Templeton Gap District offers cooler temps and longer fruit hang time, resulting in better aromatics, phenolics, fruit characteristics, rich color and tannins, everything really! This wine underwent extended maceration, spending 2 weeks on the skins. Barrels were carefully selected for this wine, this vintage was aged in tight-grained oak barrels to produce an elegant, less impactful oak character in the wine, accomplishing the goal of enhancing the varietal character instead of masking it.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Garnet red

Aroma: Luxardo cherries, dried cranberries, and cracked pepper

Palate: Cassis, plum, nutmeg, and brewed espresso.

TECHNICAL NOTES:

Varietal: 100% Cabernet Sauvignon

AVA: 65% Whale Rock and 35% Bethel Rd.

Vineyards, Templeton Gap District, Paso Robles

Harvest Date: November 1, 2023

Bottling Date: August 20, 2025

Harvest Sugar: 24.8 ° brix

Oak: 12 months French & American

pH: 3.71

TA: 0.58 g/100ml

Alcohol: 14.6%

