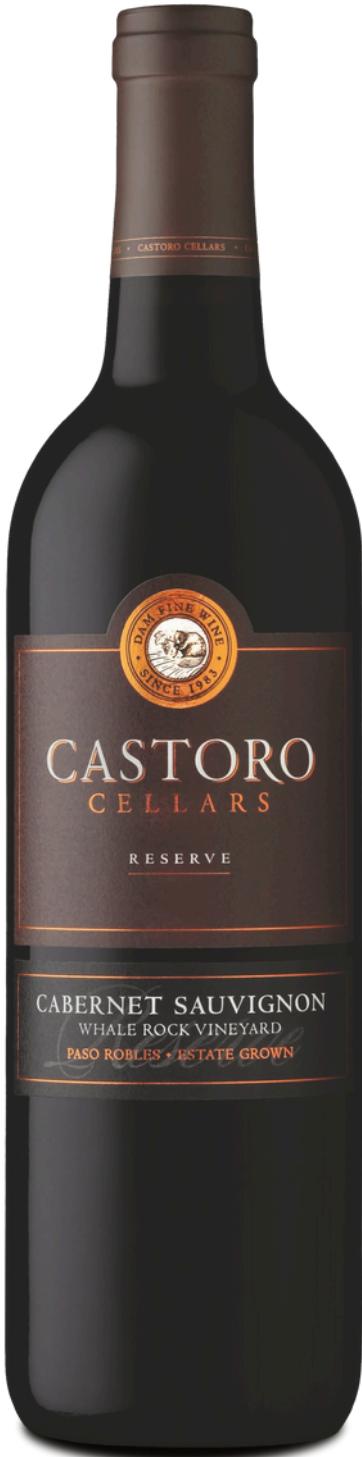


CASTORO CELLARS

2022 CABERNET SAUVIGNON

WHALE ROCK VINEYARD
TEMPLETON GAP DISTRICT PASO ROBLES



Balanced and varietally correct, this Cabernet Sauvignon expresses the bold and ripe notes that a Paso Robles Cabernet should. This Cabernet Sauvignon is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA. It is a broad-shouldered wine, but the tannins are tamed and elegant.

HARVEST NOTES:

Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California; the berries stayed small, and the yields shrunk. Harvest was early and the resulting wines have deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

- Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

With remarkable consistency the Whale rock vineyard produces Cabernet Sauvignon that is deeply pigmented and highly structured with grape tannins. The fermentation is carried out in such manner as to obtain maximum color but limit tannins to an optimum level. It is 100% varietal and spent a long time in small oak barrels which extracts many complex secondary aroma and flavor characteristics that are only achieved by such a method.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Garnet red

Aroma: Cola, cassis, tobacco and cedar

Palate: Cherry cola, menthol, cigar with grippy tannin structure and lingering finish

TECHNICAL NOTES:

Varietal: 100% Cabernet Sauvignon

AVA: Whale Rock Vineyard, Templeton Gap District, Paso Robles

Harvest Date: October 1st and 2nd 2022

Bottling Date: July 1, 2025

Harvest Sugar: 24 ° brix

Oak: 32 months French & American

pH: 3.66

TA: 0.61 g/100ml

Alcohol: 13.4%

