

CASTORO CELLARS

2023 CARIGNANE

WHALE ROCK VINEYARD
PASO ROBLES



There are six acres of Carignane in our organically grown Whale Rock Vineyard located in the Templeton Gap AVA of Paso Robles. One of the most planted grapes in France, it's used extensively for blending because of the natural acidity, bright fruit flavors, and fullness of the mouthfeel.

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 Carignane is a great example of a winemaking approach we take on certain varieties. It was fermented in our traditional manner and allowed to express its inherent characteristics. Only then were decisions made on how to best let the varietal characters develop. After settling and clarification, the wine aged in small oak barrels; Patience is rewarded with this variety. Its rustic, earthy nature that accompanies the bright aromas and crisp structure is noteworthy.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Dark Red

Aroma: Black cherry, herbs, and tobacco

Palate: Round palate of boysenberry, herbs de Provence, pipe tobacco and a long finish.

TECHNICAL NOTES:

Varietal: 100% Carignane

Vineyard Sources: Whale Rock Vineyard

AVA: Paso Robles

Harvest Date: November 14 & 15, 2023

Bottling Date: July 1, 2025

Harvest Sugar: 24.6° brix

Oak: American and French for 14 months

pH: 3.75

Alcohol: 14.9%

