



# CASTORO CELLARS

## 2020 FALANGHINA WHALE ROCK VINEYARD

This Falanghina is from our organically grown Estate Whale Rock Vineyard in the Templeton Gap of Paso Robles. The grape variety originated in southern Italy where it is often served with fresh seafood. Falanghina is a very aromatic wine with floral tropical fruit notes and a hint of minerality. It is medium bodied, dry-yet-fruity, and finishes crisp. This lively and pleasant wine is perfect for hot Paso Robles summer and fall weather. Served chilled.

- NIELS & BIMMER UDSEN, Founders

### HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

### WINEMAKER NOTES:

We began cultivating this variety several years ago and have been impressed with it in the vineyard and the winery. It holds on to acidity the best of any white grape we grow, which can be an asset in a warm, sunny environment. We monitor the acid level and do not harvest until the acidity begins to drop to an acceptable level. The wine, which has a unique compelling aroma and flavor is paired with a bold weighty mouthfeel. We make it in a fresh and unoaked manner, and this wine is bottled young - within the first year of production.

- TOM MYERS, Winemaker

### TASTING NOTES:

APPEARANCE: Medium gold

AROMA: Orange peel, pear and apple notes

PALATE: Citrus and pear with spice and minerality

### TECHNICAL NOTES:

VARIETAL: 80% Falanghina 20% Albariño VINEYARD SOURCES: Whale Rock Vineyard AVA: Paso Robles HARVEST DATE: September and October  
BOTTLING DATE: May 25, 2021 HARVEST SUGAR: 22.2° brix OAK: N/A  
OAK AGE: N/A ALCOHOL: 12.5% TA: 0.65 g. 100ml pH: 3.13



### ACCOLADES:

92 POINTS - Wine Enthusiast  
Editors' Choice

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