



CASTORO CELLARS

ESTATE MOSCATO 2021

Moscato is a grape where the fresh aromas are just as intense and flowery in the wine as the grapes! As the fermentation takes place, the whole cellar is filled with its beautiful fragrance: juicy peaches, ripe apricots, and white flowers. Made in the Moscato fashion, this is sweet and light, but balanced with refreshing acidity. Drink this chilled as an aperitif or enjoy its freshness with fruit desserts or your favorite spicy foods.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

WINEMAKER NOTES:

A key to making a delicious Moscato is trapping the beautiful aromas and flavors of the fresh grapes. This is accomplished via a controlled long, cool fermentation in stainless steel tank. This variety lends itself to a sweet aperitif or dessert style wine, so we arrest the fermentation near the end of fermentation leaving unfermented natural grape sugars. Bottling this wine young allows its fresh and floral characters to be enjoyed in their prime.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Medium straw

AROMA: Citrus blossoms, peaches, nectarines, and honeycomb

PALATE: Stone fruits, softly sweet with light effervescent

TECHNICAL NOTES:

VARIETAL: 100% Muscat Canelli

VINEYARD SOURCES: Dos Viñas, Stones Throw

AVA: Paso Robles

HARVEST DATE: September 15, 2021

HARVEST SUGAR: 22.5° brix

BOTTLING DATE: March 16, 2022

OAK: N/A **OAK AGE:** N/A **ALCOHOL:** 10%

TA: 0.59 g. 100ml **pH:** 3.41 **RS:** 5.79 g. 100ml

