



CASTORO CELLARS

ESTATE MERLOT 2019

This Merlot is sourced from our Estate certified organic Merlot vineyards that are nestled in the Templeton Gap District of the Paso Robles AVA. Merlot is one of the main Bordeaux varietals and grows well in Paso Robles. This is a great alternative to Cabernet Sauvignon when you are looking for something slightly softer with more elegance. The fruit is dark berries, the vanilla oak is moderate, and the tannins are polished.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

WINEMAKER NOTES:

The 2019 Castoro Cellars Merlot is our first Merlot that has qualified for the CCOF certified "made with organic grapes" designation. It utilized all organic estate grapes from two blocks in the Templeton Gap sub AVA; one block adjoins our tasting room and events center. This cool growing area produces outstanding color and tannic structure, not to mention true varietal character interwoven with black fruit. Harvested October 17th, 100% of the wine was given 12 months age in new and used oak barrels.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark red

AROMA: Black cherry, plum, cola, vanilla and oak

PALATE: Red and black fruits, soft refined tannins. Lengthy dark fruit finish

TECHNICAL NOTES:

VARIETAL: 100% Merlot

VINEYARD SOURCES: Cobble Creek and Bethel Road **AVA:** Paso Robles

HARVEST DATE: October 17, 2019 **BOTTLING DATE:** November 13, 2020

HARVEST SUGAR: 24.3° brix **OAK:** French and American **OAK AGE:** 12 months

ALCOHOL: 13.5% **TA:** 0.63 g. 100ml **pH:** 3.57

