

CASTORO

CELLARS



2023 MALBEC

ESTATE GROWN
PASO ROBLES

Malbec is one of the six red varieties of Bordeaux wines, the most planted grape in Argentina, and widely used in Cahors, France for blending. Our Malbec is grown in our Estate Vineyard, within the Estrella District sub-AVA, where it does exceptionally well! We get color depth, a richness in the mid-palate, and a ton of fruit aromas and flavors.

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:

this wine is derived from the highest quality hand-selected barrel lots from the vintage. Malbec has its all- fruit flavors, herbal aromas, richness in the palate, and tannin structure on the finish. The wine is pumped over often to extract color without extracting too much of the bitter tannins. The Malbec is aged in oak to add a layer of baking spice and mocha softness to the finish and frame the red berry fruit flavors.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Dark, rich brick red

Aroma: Bright with subtle fruit notes and toasted notes

Palate: Blueberry fruit with rich and balanced with long finish.

TECHNICAL NOTES:

Varietal: 100% Malbec

Vineyard Sources: Stones Throw Vineyard

AVA: Paso Robles

Harvest Date: November 30, 2023

Bottling Date: August 7, 2025

Harvest Sugar: 24.3° brix

Oak: French and American for 16 months

pH: 3.66

Alcohol: 13.2%

