

CASTORO CELLARS

2023 MERLOT

ESTATE GROWN
PASO ROBLES



This Merlot is sourced from our Estate certified organic vineyards that are nestled in the Templeton Gap District of the Paso Robles AVA. Merlot is one of the main Bordeaux varieties and grows well in Paso Robles. The fruit has dark berry and cola nuances, the vanilla oak is moderate, and the tannins are soft but offers a full body 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:

This Merlot utilizes organically grown grapes from three of our prized Estate vineyards located in the Templeton Gap sub AVA; Merlot does well with a standard length of fermentation and does not become overly tannic. To amp up the complexity and structure of this wine, other Bordeaux varieties were blended in small quantities. Extended aging in French oak was carried out to allow further flavor development.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Garnet red

Aroma: Big red fruit, vanilla, earth and oak

Palate: Medium-full body, dark fruits and oak with soft tannins

TECHNICAL NOTES:

Varietal: 96% Merlot, 3% Cabernet Sauvignon, 0.5% Malbec, & 0.5% Petit Verdot

AVA: Paso Robles

Harvest Date: October 2023

Bottling Date: November 7, 2025

Harvest Sugar: 24° brix

Oak: 12 months French

pH: 3.68

TA: 0.57 g/100ml

Alcohol: 13.8%

