



CASTORO CELLARS

ESTATE MOSCATO 2023



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:

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 produced 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. 2024 will be exceptional in many ways.

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: Orange blossoms, peaches, nectarines, and honeycomb

PALATE: Stone fruits, softly sweet with light effervescent

TECHNICAL NOTES:

VARIETAL: 79% Muscat Canelli, 21% Orange Muscat

VINEYARD SOURCES: Dos Viñas, Stones Throw **AVA:** Paso Robles

HARVEST DATE: October 26, 2023 **HARVEST SUGAR:** 21.5° brix

BOTTLING DATE: December 22, 2023

OAK: N/A **OAK AGE:** N/A **ALCOHOL:** 13.0%

TA: 0.59 g. 100ml **pH:** 3.08 **RS:** 5.73 g. 100ml

