

CASTORO CELLARS



BRUT MÉTHODE CHAMPENOISE

ESTATE GROWN
PASO ROBLES

We invite you to celebrate life with this Blanc de Blanc sparkling wine made traditionally from start to finish in the Méthode Champenoise fashion. Secondary fermentation in the bottle and a minimum of 18 months of yeast aging result in a lively bead of sophisticated bubbles with a toasted aged complexity. A perfect addition to any brunch or gathering of friends. Cheers!

HARVEST NOTES:

Our sparkling wine is crafted utilizing the traditional Méthode Champenoise process. The cuvée, or base wine, for this bubbly is 100% estate grown Chardonnay grapes from our Double Black vineyard. The grapes were harvested in Early September, arriving at the winery at just over 18° Brix. The free run juice resulting from a light pressing, was fermented slowly to dryness at low temperatures in a stainless-steel tank to preserve all the bright fruit flavors and aromas. In December, this cuvée, along with a mixture of sugar, yeast, and nutrients (called tirage) was bottled and allowed to ferment creating the fine bubbles. After 18 months of aging on the lees, which creates toasty yeast notes, the bottles are riddled and then disgorged. Another splash of cuvée is added along with a small amount of dosage, adjusting the sweetness to the dry Brut level. Traditional corks and wire cages are then put on the bottles to ready them for enjoyment.

TASTING NOTES:

Appearance: Pale straw

Aroma: Fresh citrus, pear, starfruit, and toasted almonds

Palate: Smooth effervescence, Apple with a finish of fresh Brioche

TECHNICAL NOTES:

Varietal: 100% Chardonnay

AVA: Whale Rock Vineyard, Templeton Gap District, Paso Robles

Harvest Date: September 10, 2020

Disgorgement Date: June 16, 2025

Harvest Sugar: 18.4° brix

RS: 0.5%

pH: 3.21

TA: 0.616g/100ml

Alcohol: 12.5%

