

# CASTORO CELLARS

## *Reserve* PINOT NOIR 2019

### WHALE ROCK VINEYARD

Our Whale Rock Vineyard is CCOF Certified Organic and located on the westside of Paso Robles in the Templeton Gap District. This vineyard produces a well-rounded Pinot Noir as the cool air at night aids to retain the acidity while the warm days develop flavors in the berries. The Pinot Noir clusters are tiny with small berries which help in creating the fruit intensity of the delicate wine.

NIELS AND BIMMER UDSEN, Owners

### 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

Typically, this is the first red variety to be harvested from the Whale Rock Vineyard each season. This Pinot Noir was harvested on September 28th at a moderate 23.3 degrees brix. With a short five days of maceration on skins the resulting wine has maximum color typical for the variety, bright fruit, and balanced astringency. A light amount of French oak aging allows the varietal character and geographical influence to take center stage.

TOM MYERS, Winemaker

### TASTING NOTES

APPEARANCE: Pale burgundy red

AROMA: Smoked herbs, cola, black cherry, plum and spice

PALATE: Bing cherry, herbs de provance, spice with a round and layered texture

### TECHNICAL NOTES

VARIETAL: 100% Pinot Noir

VINEYARD SOURCES: Whale Rock AVA: Paso Robles, Templeton Gap

HARVEST DATE: September 28, 2019 BOTTLING DATE: September 16,

2020 HARVEST SUGAR: 23.3° brix OAK: French and American

OAK AGE: 10 months ALCOHOL: 13.0% TA: 0.56 g.100mL pH: 3.62

