

CASTORO CELLARS

OAKENSHIELD PRIMITIVO 2018

Our Primitivo is sourced from our organically certified Whale Rock vineyard on the west side of Paso Robles. Primitivo is a clone of Zinfandel imported from Italy, sharing many of Zinfandel's characteristics, but often with a cracked pepper spice. The Oakenshield wines are produced to celebrate the spirit of the good life to be enjoyed with friends and family both past and present.

NIELS AND BIMMER UDSEN, *Owners*

HARVEST NOTES

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

WINEMAKER NOTES

Our Whale Rock Primitivo and Zinfandel are well suited to this growing location. The growing season is only just long enough to ripen these varieties before it ends. Due to the higher moisture and cooler temperatures the vine canopy must be kept more open to get air and sunlight into the grape clusters. A high ripeness is essential to this variety to bring out the aroma and flavor. Moderate skin contact during fermentation and minimal oak extraction during aging are designed to let the varietal character through. American is the preferred oak source for this variety.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Medium ruby red

AROMA: Black cherry, black licorice, white pepper

PALATE: Black cherry, red plum and vanilla with soft textured tannins

TECHNICAL NOTES

VARIETAL: 76% Primitivo, 18% Zinfandel, 6% Tempranillo

VINEYARD SOURCES: Whale Rock **AVA:** Paso Robles

HARVEST DATE: November 7, 2018 **BOTTLING DATE:** May 18, 2020

HARVEST SUGAR: Avg. 25.3° brix **OAK:** American **OAK AGE:** 12 months

ALCOHOL: 15.0%

