



CASTORO CELLARS

2019 PETITE SIRAH

This Petite Sirah is from our CCOF-Certified organic Blind Faith Vineyard that is nestled on the east side of the Paso Robles AVA. Petite Sirah is typically a tannic, bold wine, but long, hot days in Paso Robles with cooler evenings creates concentrated flavors and high acidity to balance the high sugars. A great wine to complement any hearty grilled meat dish. Enjoy now or lie down in your cellar for aging.

- NIELS & BIMMER UDSEN, Founders

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:

The 2019 Petite Sirah was sourced from one of our organically certified Estrella district vineyards. Located on an elevated ridge this vineyard has consistently provided clean well ripened fruit for intense red wines. Petite Sirah can make balanced, highly structured wines if the fermentation is managed well. We like to press from the skins while the wine is still sweet to extract maximum flavor and color while avoiding excessive tannins which can throw off the balance. The wine then ferments dry before moving it to small American oak barrels. The variety is known for its dense color and high amount of tannic structure. It makes a good complement to food of a similar weight.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark red purple

AROMA: Blueberry, pepper and black tea

PALATE: Plum, blueberry, dark chocolate with firm tannins

TECHNICAL NOTES:

VARIETAL: 100% Petite Sirah VINEYARD SOURCES: Blind Faith

AVA: Paso Robles HARVEST DATE: October 19, 2019

BOTTLING DATE: July 7, 2021 HARVEST SUGAR: 26.0° brix OAK: American

OAK AGE: 20 months ALCOHOL: 15.0% TA: 0.65 g. 100ml pH: 4.01

