

CASTORO CELLARS

Reserve PETIT VERDOT 2017

Petit Verdot translates close to “little green one” and this is most likely because this grape is a late-ripening, warm climate variety. Much of our Petit Verdot is grown on a hilltop on the eastside of Paso Robles where it gets plenty of sunshine during the day coupled with cool evenings. Petit Verdot is one of the varieties used in Bordeaux for blending because of its rich color, tannins, and boldness, but it’s also terrific on its own. Drink now or at a special occasion that calls for intensity!

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

2017 was a picture perfect growing year with late heat. Early bud break and substantial soil moisture from the above average and much-needed rain caused the grapes to grow rapidly and build beautiful canopies which ended up being crucial. A sustained heat wave hit California, and the vines with adequate canopy survived well. It was a rush to the finish line before the rains arrived. Overall – fully mature grapes and excellent wine.

WINEMAKER NOTES

As mentioned above this variety is known for its boldness of tannins and structure and can make a good blender. The challenge here is to make it compelling on its own. So, by design we did not extend the fermentation of this Petit Verdot on skins and seeds to the point that astringency is out of balance. Additional softening occurred after 14 months in barrel. Still, the structure of this wine is enough to work with moderate to rich foods.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Brick red

AROMA: Red plum, sage herb, black cherry, soft vanilla layer

PALATE: Black cherry and plum, herbs, medium tannins

TECHNICAL NOTES

VARIETAL: 84% Petit Verdot, 13% Tannat, 3% Syrah

VINEYARD SOURCES: Blind Faith AVA: Paso Robles

HARVEST DATE: November 1, 2017 BOTTLING DATE: October 3, 2019

HARVEST SUGAR: 25.2° brix OAK: French & American

OAK AGE: 14 months ALCOHOL: 13.4% TA: 0.63 g.100mL pH: 3.82

