

CASTORO

CELLARS



2023 PETITE SIRAH

ESTATE GROWN
PASO ROBLES

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 known for its bold tannins, but long, hot days in Paso Robles with cooler evenings creates concentrated flavors and high acidity to balance the high sugars.

HARVEST NOTES:

Harvest 2023 caught us all by surprise. Most growers, including us, received early crop estimates that projected a small harvest like 2022. That news prompted Bimmer and I to camp in our vineyards and do long walks amongst the vines. My depression was soon relieved! The clusters were large with nice juicy berries. We had a cool and late spring, so the vines took more time to ripen due to an extended bud break followed by a mild summer. Without any heat waves and plenty of water in the soil from the wonderful 40 inches of rain the canopies and clusters grew and grew. The long hang time in cooler weather allowed the grapes to produce dark and rich colors along with beautiful tannins in the red wines. Even though it took a long time ripen, the grape sugars were exactly where we wanted them. - Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

Because of Petite Sirah's tendency to create a highly tannic wine, we 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 oak barrels for extended duration to further soften the tannin structure. The resulting wine is smooth and balanced.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Dark, rich brick red

Aroma: Toasted notes with herbs

Palate: Approachable tannins with notes of brown butter, savory herbs and cocoa.

TECHNICAL NOTES:

Varietal: 92% Petite Sirah, 8% Cabernet Sauvignon

AVA: Estrella District, Paso Robles

Harvest Date: November 2023

Bottling Date: June 19, 2025

Harvest Sugar: 24° brix

Oak: French and American for 16 months

pH: 4.0

Alcohol: 14.1%

