



# CASTORO CELLARS

## 2017 DUE MILA QUATTORDICI



Quattordici means fourteen in Italian and this is our 14th version of our Reserve Bordeaux based blend. We select the star lots from that harvest, blend them together, and then put it to bed in our best barrels from a variety of forests and coopers to optimize the complexity. A cellar-worthy wine.

- NIELS & BIMMER UDSEN, Founders

### 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:

This Bordeaux style blend is sourced from grapes grown in our estate vineyards. Specifically, from two main areas of the Paso Robles appellation; the Templeton Gap and the Estrella sub-AVAs. The blend was made 18 months after vinification of the individual lots then re-barreled for further aging as a blend. In total this blend has had 31 months of small barrel aging; a full 6 months beyond our typical regime for this blend. Another year of bottle ageing is warranted but it also will drink well sooner.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Purple-garnet red

**AROMA:** Oak, black cherry, violets, currants and spice

**PALATE:** Mildly spicy, currants, black fruits and luscious tannins with a lengthy finish

### TECHNICAL NOTES:

**VARIETAL:** 50% Cabernet Sauvignon, 19% Malbec, 18% Merlot, 13% Petit Verdot

**VINEYARD SOURCES:** Whale Rock, Hog Canyon, Bethel Road, Blind Faith

**AVA:** Paso Robles **HARVEST DATE:** October & November 2018

**BOTTLING DATE:** October 16, 2020 **HARVEST SUGAR:** 25.7° brix

**OAK:** French and American **OAK AGE:** 31 months **ALCOHOL:** 14.4%

**TA:** 0.68 g/100ml **pH:** 3.59

