



CASTORO CELLARS

2018 DUE MILA QUINDICI

Quindici means fifteen in Italian, and this is our 15th 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. This exclusive wine is produced in extremely limited quantities when a vintage warrants the Due Mila signature. A cellar-worthy wine.

- NIELS & BIMMER UDSEN, Founders

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:

Putting this blend together, the goal is to keep to the tradition of only using varieties that have a historical connection to the Bordeaux region of France. Of course, the influence of grapes grown in Paso Robles versus Bordeaux is apparent and welcomed. Our winemaking style at Castoro, also, is no doubt different. Critical to this blend is the varietal makeup and the 24 months or more of small oak barrels. Cabernet Sauvignon makes up the single largest portion though Malbec, with its rich distinctive notes, also takes a prominent role in the blend. The Merlot component from Cobble Creek and Bethel Road fills out the balance.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Purple, garnet red

AROMA: Black cherry, white pepper, and cedar

PALATE: Blueberry, bright fruit, nutmeg, oak and luscious tannins

TECHNICAL NOTES:

VARIETAL: 46% Cabernet Sauvignon, 36% Malbec, 18% Merlot

VINEYARD SOURCES: Whale Rock, Hog Canyon, Cobble Creek, Bethel Road

AVA: Paso Robles **HARVEST DATE:** September and October 2018

BOTTLING DATE: August 23, 2021 **HARVEST SUGAR:** 25.5° brix

OAK: French and American **OAK AGE:** 24 months **ALCOHOL:** 13.8%

TA: 0.58 g/100ml **pH:** 3.70

