

CASTORO CELLARS

ESTATE ROSÉ 2019

The 2019 Castoro Rosé is SIP Certified and CCOF Certified Organic. This wine is a light-bodied, crisp and refreshing blend of Grenache, Zinfandel, Pinot Noir and Gewürztraminer. Picked at reduced sugar content allows the alcohol to stay low and the acidity to shine in this Rosé. This wine is a fantastic summer sipper that is food friendly and can be enjoyed year-round.

NIELS AND BIMMER UDSEN, *Owners*

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 cold picked grapes went straight to press and were pressed lightly to avoid extracting heavy tannins or color. The juice is cold fermented to preserve the aromatics and stored in cool stainless-steel tanks. The wine opens with aromas of peach and strawberry followed by citrus peel and white flowers. On the palate flavors of strawberry and white peach dominate with subtle hints of raspberry.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Light pink to Salmon red

AROMA: Bright fruit, white flower, peach, strawberry, citrus peel

PALATE: Strawberry, white peach with hints of raspberry, crisp acidity

TECHNICAL NOTES

VARIETAL: 75% Grenache, 10% Zinfandel, 8% Pinot Noir, 7% Gewürztraminer

VINEYARD SOURCES: Whale Rock and Hog Heaven

AVA: Paso Robles **HARVEST DATE:** September

BOTTLING DATE: February 4, 2020 **HARVEST SUGAR:** 23.3° brix

OAK: N/A **OAK AGE:** N/A **ALCOHOL:** 13.6%

TA: 0.6 g.100mL **pH:** 3.4



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