



CASTORO CELLARS

ESTATE ROSÉ 2020

The 2020 Castoro Rosé is SIP Certified and CCOF Certified Organic. This is a light, crisp and refreshing wine primarily made from Grenache. Picked at a lower Brix content allows the alcohol to stay moderate 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 & BIMMER UDSEN, Founders

HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

WINEMAKER NOTES:

To produce our rosé, we harvest Grenache at a lower degree of ripeness. The fruit is quickly and lightly pressed. The slightly pigmented juice is then fermented cool like other white wines. In this way, rosé wines capture some of the bolder aspects of red wines as well as the delicate traits of whites. To accentuate the floral notes even further I have blended in another well-known Rhône white varietal, Viognier. After clarification, the wine is bottled young to retain its freshness and fruit notes generated from fermentation.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Salmon, light pink

AROMA: White flower, bright fruit, peaches and citrus

PALATE: Peach, strawberry, raspberry, crisp, refreshing acidity

TECHNICAL NOTES:

VINEYARD SOURCES: Whale Rock, Dos Viñas, Stones Throw **AVA:** Paso Robles

HARVEST DATE: October 2, 2020 **BOTTLING DATE:** February 5, 2021

HARVEST SUGAR: 21.0° brix **OAK:** Stainless **OAK AGE:** N/A **ALCOHOL:** 13.0%

TA: 0.60 g. 100ml **pH:** 3.51



ACCOLADES:

90 POINTS - Wine Enthusiast

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