



CASTORO CELLARS

ESTATE ROSÉ 2021

The 2021 Castoro Rosé is SIP Certified, CCOF Certified Organic and 100% estate grown. This wine is a light-bodied, crisp, refreshing wine with an alluring rose' color. Grapes are harvested at reduced sugar content allowing the alcohol to stay low and the acidity to shine. This wine is a fantastic summer sipper that is food friendly and can be enjoyed year-round.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

WINEMAKER NOTES:

To produce our Rose we harvest fruit at a lower degree of ripeness. The fruit is quickly and lightly pressed. The slightly pigmented juice is then fermented cool similar to other white wines. In this way rose wines capture some of the bolder aspects of red wines as well as the delicate traits of whites. To accentuate the floral notes even farther I have blended in another well known aromatic white varieties, Viognier and Pinot Grigio. After clarification the wine is bottled young to retain its freshness and the 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:

VARIETAL: 34% Charbono, 31% Pinot Grigio, 25% Viognier, 10% Barbera

VINEYARD SOURCES: Whale Rock, Dos Vinas, Hog Canyon, Stones Throw

AVA: Paso Robles

HARVEST DATE: October 2, 2021

HARVEST SUGAR: 21.0° brix

BOTTLING DATE: February 28, 2022

OAK: Stainless

OAK AGE: N/A

ALCOHOL: 13.6%

TA: 0.60 g. 100ml

pH: 3.51

RS: 0.05 g/100ml



90 POINTS, Wine Enthusiast Magazine

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