





2024 ROSÉ

ESTATE GROWN

The Estate Grown Castoro Rosé is SIP Certified, CCOF Certified Organic from our Whale Rock Vineyard. This wine is a light-bodied, crisp, refreshing wine with an alluring color. This wine is a fantastic summer sipper that is food friendly and can be enjoyed year-round.

HARVEST NOTES:

The harvest of 2024 was quite different than 2023. We had a late start to the season and as we walked the vineyards we were struggling to see much crop on the vines. We hoped that it was an illusion much like the year before. Later in spring a frost event caused damage to the young berries and reduced the crop. Mother Nature wasn't done with us as we were hit with two heatwaves that dehydrated the few berries left on the vines. As expected, the crop was historically small appellation wide. On the bright side, everything was able to ripen up nicely and produce exciting and superb wines. The vines probably needed a break and are now storing up for 2025!

- Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

To produce our Estate Rosé 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 Rosé wines capture some of the bolder aspects of red wines as well as the delicate traits of whites. After clarification the wine is bottled young to retain its freshness and the esters generated from fermentation.

- Castoro Cellars Winemakng Team

TASTING NOTES:

Appearance: Bright pink with orange hues Aroma: Berries and melon jump out of the glass

Palate: Strawberry and raspberry, with crisp, refreshing acidity to finish

TECHNICAL NOTES:

Varietal: 98% Grenache, 2% Carignane

AVA: Whale Rock Vineyard, Templeton Gap

District. Paso Robles

Harvest Date: September 30, 2024 Bottling Date: April 28, 2025 Harvest Sugar: 22.0° brix

Oak: N/A Stainless

pH: 3.2

TA: 0.61 g/100ml Alcohol: I4.0%



