



CASTORO CELLARS

ESTATE SAUVIGNON BLANC 2020

The 2020 Castoro Sauvignon Blanc is SIP Certified and CCOF Certified Organic. Made with grapes grown in our Estate Dos Viñas, Hog Heaven and Stone's Throw Vineyards, it is highly aromatic and refreshing. This is a dry-yet-fruity wine with a bouquet of melon, white peaches and freshly cut grass. The mouth is crisp with guava and kiwi fruit and a refreshing acidic finish.

- 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:

The Estate Sauvignon Blanc was harvested at a lower ripeness to retain acidity and a degree of greenness that is vital to its complexity. The juice was then fermented cool and to dryness. Post-harvest, after getting a chance to evaluate the vintage, it was found that incorporating minor amounts of both Viognier and Gewürztraminer nicely complemented the Sauvignon Blanc aroma and significantly intensified flavor. Following clarification, the wine was bottled young, capturing its vibrancy.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light straw

AROMA: Honeydew melon, white peach and fresh cut grass

PALATE: White peaches, guava and melon with a crisp, refreshing acidity

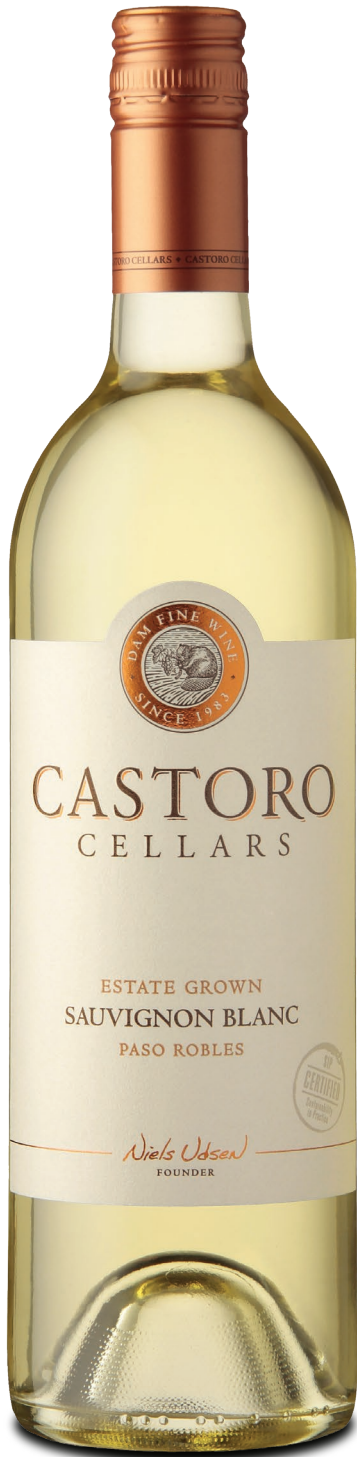
TECHNICAL NOTES:

VINEYARD SOURCES: Dos Viñas, Hog Heaven, Stones Throw **AVA:** Paso Robles

HARVEST DATE: September 1, 2020 **BOTTLING DATE:** February 4, 2021

HARVEST SUGAR: 25.0° brix **OAK:** N/A **OAK AGE:** N/A **ALCOHOL:** 13.5%

TA: 0.61 g. 100ml **pH:** 3.50



ACCOLADES:

90 POINTS - Wine Enthusiast

