

CASTORO CELLARS

Reserve SYRAH 2018

WHALE ROCK VINEYARD

Our Whale Rock Vineyard is CCOF Certified Organic and located on the westside of Paso Robles in the Templeton Gap District. This vineyard produces a well-rounded Syrah as the cool air at night aids to retain the acidity while the warm days develop flavors in the berries. This versatile wine will age gracefully and pairs well with anything from appetizers to heavy pasta dishes.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

WINEMAKER NOTES

Syrah from Whale Rock vineyard was crushed on October 23rd at a perfect 25.4 degrees brix. The ripeness results in a wine with depth of color and a corresponding lush and velvety mouthfeel. A combination of small oak and larger oak stave-in-tank aging added layers of complexity to this wine. Syrah from this location naturally has more tannins than our other vineyard locations and will reward further bottle aging.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Dark black and red

AROMA: Curred meats, black currants, licorice

PALATE: Wood smoke, black fruit, plum, chalky tannins and bacon fat with a lengthy finish

TECHNICAL NOTES

VARIETAL: 100% Syrah VINEYARD SOURCES: Whale Rock

AVA: Paso Robles, Templeton Gap HARVEST DATE: October 18, 2018

BOTTLING DATE: September 19, 2020 HARVEST SUGAR: 24.9° brix

OAK: French and American OAK AGE: 9 months ALCOHOL: 14.6%

TA: 0.63 g.100mL pH: 3.71



ACCOLADES

GOLD: Central Coast Wine Competition

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