

# CASTORO CELLARS

## 2024 SAUVIGNON BLANC

ESTATE GROWN  
PASO ROBLES



This Estate grown Sauvignon Blanc is made with grapes grown in our organically farmed Estate Dos Viñas vineyard; it is highly aromatic and refreshing. This is a dry, yet fruit driven, wine with a refreshing bouquet. What makes this wine unique and so versatile is the play between fruit and a delicate crisp mouthfeel.

### 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:

We harvest the Sauvignon Blanc at a lower ripeness to retain acidity, and at a degree of ripeness that is essential to maximizing varietal character. The juice is cool fermented to dryness, and with a yeast specifically selected for Sauvignon Blanc. No oak ageing is given to this variety so as to allow its distinctive varietal aroma and flavor to stand out.

Following clarification and stabilization the wine was bottled young so as to retain its youthful vibrancy. - Castoro Cellars Winemaking Team

### TASTING NOTES:

**Appearance:** Light Straw

**Aroma:** Pear, Lime zest and grassy notes

**Palate:** Bright citrus and honeysuckle with crisp, refreshing acidity

### TECHNICAL NOTES:

**Varietal:** 100% Sauvignon Blanc

**AVA:** Dos Viñas Vineyard, Estrella District, Paso Robles

**Harvest Date:** September 6, 2024

**Bottling Date:** August 21, 2025

**Harvest Sugar:** 22.5° brix

**Oak:** N/A Stainless

**pH:** 3.07

**TA:** 0.65 g/100ml

**Alcohol:** 14.0%

