

CASTORO CELLARS



2023 SYRAH

WHALE ROCK VINEYARD
TEMPLETON GAP DISTRICT PASO ROBLES

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 structured 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.

HARVEST NOTES:

Harvest 2023 caught us all by surprise. Most growers, including us, received early crop estimates that projected a small harvest like 2022. That news prompted Bimmer and I to camp in our vineyards and do long walks amongst the vines. My depression was soon relieved! The clusters were large with nice juicy berries. We had a cool and late spring, so the vines took more time to ripen due to an extended bud break followed by a mild summer. Without any heat waves and plenty of water in the soil from the wonderful 40 inches of rain the canopies and clusters grew and grew. The long hang time in cooler weather allowed the grapes to produce dark and rich colors along with beautiful tannins in the red wines. Even though it took a long time ripen, the grape sugars were exactly where we wanted them. - Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

Syrah from the Whale Rock Vineyard manifests a wine with deep color and a substantial tannin backbone. Syrah from this location naturally has more tannins than our other vineyard locations and further bottle aging is rewarding. To create a balanced wine, we follow the fermentation extraction closely to get color and flavor but not excessive astringency. Aging in small oak barrels is critical for getting flavor intensity and complexity. - Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Dark plum

Aroma: Dark fruit, subtle smokiness, with notes of cocoa

Palate: Black cherry, dark chocolate and coffee, with soft, balanced finish

TECHNICAL NOTES:

Varietal: 96% Syrah, 4% Petite Sirah

Vineyard Sources: Whale Rock Vineyard

AVA: Paso Robles

Harvest Date: November 1, 2, & 10, 2023

Bottling Date: June 23, 2025

Harvest Sugar: 24.4° brix

Oak: American & French for 16 months

pH: 3.95

Alcohol: 14.6%

