



CASTORO CELLARS

2020 TANGO

This white wine is a blend of Viognier and Chardonnay from our organically certified estate vineyards. Each component adds special nuances to the aroma, flavor, and balance of the wine. The Oakenshield wines are a special bottling by Niels and Bimmer produced to celebrate the spirit of the good life and to honor friends and family both past and present. Enjoy slightly chilled with seafood or creamy pasta dishes.

- 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:

White wine blends have a long history at Castoro Cellars; indeed, the Tango has the longest history. This year it is a blend of two favorite varieties, Chardonnay and Viognier. I like pairing these two because they are distinctive in their own right and I feel those distinctive characters blend nicely. Both have substantial body, so this blend does as well. The floral aroma of Viognier is more assertive than that of Chardonnay, but the Chardonnay was oak aged where the Viognier was not. The result is a dry, complex blend with many layers and nuances.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Straw yellow

AROMA: Green apple and pear with floral notes and a hint of vanilla

PALATE: Tropical fruits, pear, and apricot with toasted oak and a crisp finish

TECHNICAL NOTES:

VARIETAL: 60% Viognier and 40% Chardonnay

VINEYARD SOURCES: Whale Rock, Dos Viñas, Stone's Throw AVA: Paso Robles

HARVEST DATE: September 1, 2020 BOTTLING DATE: June 21, 2021

HARVEST SUGAR: 23.0° brix OAK: French OAK AGE: 3 months

ALCOHOL: 14.2% TA: 0.63 g. 100ml pH: 3.32

