

CASTORO CELLARS

Reserve TANNAT 2018

Our Tannat is grown on the hilltop of our SIP Certified Blind Faith Vineyard, creating grapes with vibrant color and fruit intensity. Tannat originates from France where it is grown for blending because of the high tannin structure and aging ability. Drink now with your favorite cut of meat or lay down to allow the tannins to soften.

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

Grapes for this vintage came from our estate vineyards in the Estrella sub-AVA. Nine days fermentation on skins was sufficient to extract color and tannin from this dark pigmented variety. Thirteen months in small oak allows for moderating its aggressive nature. At 100% varietal it has been allowed to display its full character.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Garnet red

AROMA: Touch of black tea leaf, black plum and blackberry

PALATE: Raspberry and blackberry fruits, dry tannin and acid on finish

TECHNICAL NOTES

VARIETAL: 100% Tannat VINEYARD SOURCES: Blind Faith

AVA: Paso Robles HARVEST DATE: September 27, 2018

BOTTLING DATE: May 18, 2020 HARVEST SUGAR: 24.4° brix

OAK: French & American OAK AGE: 13 months ALCOHOL: 13.5%

TA: 0.66 g/100mL pH: 3.64

