



CASTORO CELLARS

ESTATE SAUVIGNON BLANC 2022

The 2022 Castoro Sauvignon Blanc is SIP Certified and CCOF Certified Organic. A perennial favorite among white wines! 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 bouquet of melon, white peaches, and starfruit. What makes this wine unique and so versatile is the play between fruit and a delicate crisp mouthfeel. Often it is the earliest grape we harvest in the fall due to it being an early 'ripeners' plus our desire to harvest it at a lower sweetness compared to our varieties.

HARVEST NOTES:

After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our 100% organically farmed grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

- NIELS & BIMMER UDSEN, Founders

WINEMAKER NOTES:

The estate Sauvignon Blanc is harvested at a lower ripeness to retain acidity, and at a degree of ripeness that is essential to maximizing varietal character. With this variety a high level of alcohol detracts from its freshness and lively mouthfeel. The juice was then 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.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light straw

AROMA: Honeydew melon and white peach

PALATE: White peaches, guava and melon with a crisp, refreshing acidity

TECHNICAL NOTES:

VINEYARD SOURCES: Dos Viñas

AVA: Paso Robles

HARVEST DATE: August 18, 2022

HARVEST SUGAR: 24° brix

BOTTLING DATE: December 20, 2022

OAK: N/A

OAK AGE: N/A

ALCOHOL: 13.0%

TA: 0.65 g/100ml

pH: 3.41

Residual Sugar: 0.0 g/100ml

