



# CASTORO CELLARS

## ESTATE ROSÉ 2022

The 2022 Castoro Rosé is SIP Certified, CCOF Certified Organic and 100% estate grown. This wine is a light-bodied, crisp, refreshing wine with an alluring rose' color. Grapes are harvested at reduced sugar content allowing the alcohol to stay low and the acidity to shine. This wine is a fantastic summer sipper that is food friendly and can be enjoyed year-round.

- NIELS & BIMMER UDSEN, Founders

### 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 grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

### WINEMAKER NOTES:

To produce our Rose we harvest fruit at a lower degree of ripeness. The fruit is quickly and lightly pressed. The slightly pigmented juice is then fermented cool similar to other white wines. In this way rose wines capture some of the bolder aspects of red wines as well as the delicate traits of whites. After clarification the wine is bottled young to retain its freshness and the fruit notes generated from fermentation.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Salmon, light pink

**AROMA:** White flower, bright fruit, peaches and citrus

**PALATE:** Peach, strawberry, raspberry, crisp, refreshing acidity

### TECHNICAL NOTES:

**VARIETAL:** 66% Zinfandel, 34% Grenache

**VINEYARD SOURCES:** 100% Whale Rock Vineyard

**AVA:** Paso Robles

**HARVEST DATE:** October 20, 2022

**HARVEST SUGAR:** 21.2° brix

**BOTTLING DATE:** February 2, 2023

**OAK:** Stainless

**OAK AGE:** N/A

**ALCOHOL:** 12.0%

**TA:** 0.62 g. 100ml

**pH:** 3.39

**RS:** 0.1 g/100ml

