

CASTORO CELLARS

Reserve TEMPRANILLO 2018 WHALE ROCK VINEYARD

This Tempranillo is certified organically grown in our westside Whale Rock Vineyard which is within the Templeton Gap sub-AVA. Normally an earlier ripening full bodied wine, the grape thrives in warm to hot days and cool nights. Its name is the diminutive of the Spanish 'tempano', a reference to the fact that it ripens weeks earlier than most Spanish grapes. A variety that makes compelling wine which is sure to generate increasing interest. Enjoy with Paella, tapas, and mixed grilled entrees.

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

Our Tempranillo from Whale Rock Vineyard produces wine with exceptional color and structure. In fact, care must be exercised, in the form of shorter time on skins, to keep it from becoming overly extracted resulting in out of balance tannins. This variety delivers such appealing and distinctive flavors that use of new oak is minimized, to not detract. However, allowing 12 months aging in small oak results in added complexity.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Medium ruby red

AROMA: Caramel, black cherry, baking spices

PALATE: Rich entry with black fruit, round middle, finishes with plum and cherry

TECHNICAL NOTES

VARIETAL: 100% Tempranillo VINEYARD SOURCES: Whale Rock

AVA: Templeton Gap, Paso Robles HARVEST DATE: November 1, 2018

BOTTLING DATE: May 7, 2020 HARVEST SUGAR: 25.1° brix

OAK: French and American OAK AGE: 12 months ALCOHOL: 15.0%

TA: 0.62 g/100mL pH: 3.68

