



CASTORO CELLARS

2019 TEMPRANILLO WHALE ROCK VINEYARD

This Tempranillo is grown on the westside in our organically certified Whale Rock Vineyard in the Templeton Gap 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 'temprano', a reference to the fact that it ripens weeks earlier than most Spanish grapes. A variety that makes a compelling wine. Enjoy with Paella, tapas, and mixed grilled entrees.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

WINEMAKER NOTES:

Tempranillo grown in our Whale Rock location produces abundant color and tannin. Tannins are wonderful for producing body and mouthfeel in red wine, not to mention the antioxidant health benefits. However, tannins that are out of balance can make a wine too astringent. To avoid this, the fermentation on the skins was cut short at 7 days before dryness occurred. After clarification the Tempranillo received 16 months of small American oak aging. This variety makes a very attractive wine due to its distinct and balanced characters.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark, rich brick red

AROMA: Cherry cola, herbs, anise, blueberry

PALATE: Blackberry, candied fruit, nice oak with long silky tannins

TECHNICAL NOTES:

VARIETAL: 100% Tempranillo VINEYARD SOURCES: Whale Rock

AVA: Templeton Gap, Paso Robles HARVEST DATE: October 15, 2019

BOTTLING DATE: August 23, 2021 HARVEST SUGAR: 24.0° brix

OAK: American OAK AGE: 16 months ALCOHOL: 13.0%

TA: 0.61 g. 100ml pH: 3.68



ACCOLADES:

91 POINTS - Wine Enthusiast

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