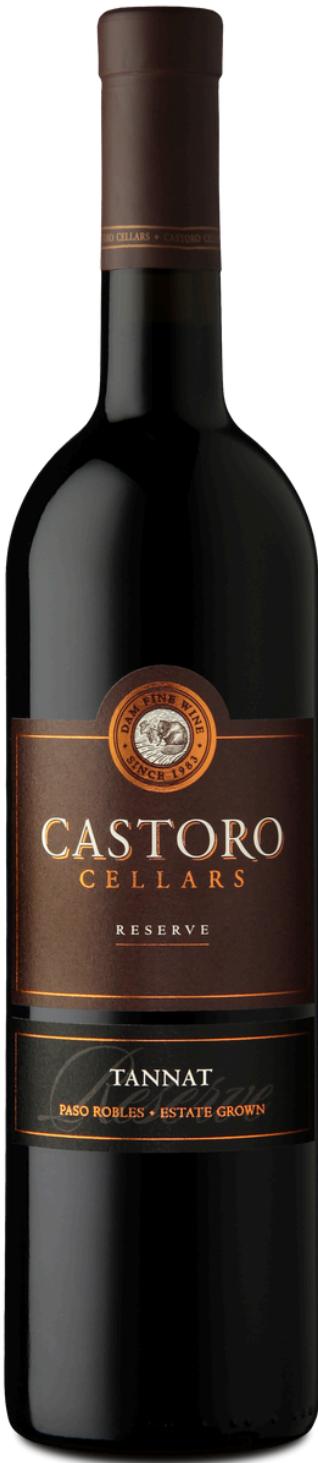


CASTORO CELLARS



2023 TANNAT ESTATE GROWN PASO ROBLES

Originating from Southern France, Tannat is known for its deep color and powerful tannins. Ours grows on the hilltop of our CCOF & SIP Certified Blind Faith Estate Vineyard and produces an robust yet elegant wine of dark fruits, great structure and bit of spice. Drink now with your favorite cut of meat or lay down this cellar worthy wine!



HARVEST NOTES:

Harvest 2023 caught us all by surprise. Most growers, including us, received early crop estimates that projected a small harvest like 2022. That news prompted Bimmer and I to camp in our vineyards and do long walks amongst the vines. My depression was soon relieved! The clusters were large with nice juicy berries. We had a cool and late spring, so the vines took more time to ripen due to an extended bud break followed by a mild summer. Without any heat waves and plenty of water in the soil from the wonderful 40 inches of rain the canopies and clusters grew and grew. The long hang time in cooler weather allowed the grapes to produce dark and rich colors along with beautiful tannins in the red wines. Even though it took a long time ripen, the grape sugars were exactly where we wanted them. - [Niels and Bimmer Udsen, Founders](#)

WINEMAKER NOTES:

Grapes for this vintage came from our estate vineyards in the Estrella sub-AVA. Long, cool fermentation on skins was sufficient to extract color and tannin from this dark pigmented variety. Extended oak aging in small barrels moderates its aggressive nature. This bottling allows our Tannat to display its full character.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Garnet red

Aroma: Charred and smoky nose with spiced berries

Palate: Brambleberry and cream soda with spice and big mouthfeel

TECHNICAL NOTES.

Varietal: 100% Tannat

Vineyard Sources: Blind Faith Vineyard

AVA: Paso Robles

Harvest Date: October 18th 2023

Bottling Date: August 7, 2025

Harvest Sugar: 24.9° brix

Harvest

pH: 3.9

