

CASTORO CELLARS



2023 BARBERA

RESERVE
PASO ROBLES

Barbera is an Italian varietal grown mostly in Piedmont and the SW area of Lombardy, where it accounts for nearly 50% of the plantings. Half of our Barbera grapes are planted on a steep south-facing slope while the balance is near a creek running through the vineyard. Barbera is known for its full body, low tannins, and high acidity levels.

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. 2024 will be exceptional in many ways.

- Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

Barbera is a very good fit for our Estrella District vineyards due to its naturally high acidity that holds up to the warm sunny climate; in fact, we often harvest based as much on seeing the titratable acidity drop as on the sugar content. Barbera is popular for its aroma, flavor intensity, crisp structure, and the ability to age well despite being softer in tannin. Aged 12 months in French oak, it will reward you more after more bottle age.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Ruby red

Aroma: Cherry, anise, and plum

Palate: Plum tart, Chinese 5 spice, bright finish with soft tannins.

TECHNICAL NOTES:

Varietal: 100% Barbera

AVA: Blind Faith Vineyard, Paso Robles

Harvest Date: November 15, 2023

Bottling Date: August 8, 2025

Harvest Sugar: 24.8° brix

Oak: 12 months French & American

pH: 3.72

TA: 0.65 g/100ml

Alcohol: 13.5%

