



CASTORO CELLARS

2021 CARIGNANE WHALE ROCK VINEYARD

There are six acres of Carignane in our organically grown Whale Rock Vineyard located in the Templeton Gap AVA of Paso Robles. One of the most planted grapes in France, it's used extensively for blending because of the natural acidity, bright fruit flavors, and fullness of the mouthfeel. This variety is one of our last to be picked as it slowly ripens with the Templeton Gap influence. The natural acidity and supple tannins make this a great wine to enjoy with a meal and it ages very gracefully.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

WINEMAKER NOTES:

The Carignane is a great example of a winemaking approach we take on certain varieties. It was fermented in our traditional manner and allowed to express its inherent characteristics. Only then were decisions made on how to best let the varietal characters develop. As a result, the fermentation on skins lasted 14 days before pressing. After settling and clarification, the wine aged 15 months in small American oak barrels. Patience is rewarded with this variety. Its rustic, earthy nature that accompanies the bright aromas and crisp structure is noteworthy.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark, vibrant red

AROMA: Raspberry, cherry, cured meat and oak

PALATE: Cranberry, cherry and blackberries, firm acidity with resolved tannins

TECHNICAL NOTES:

VARIETAL: 100% Carignane VINEYARD SOURCES: Whale Rock Vineyard

AVA: Paso Robles HARVEST DATE: November 19 & 20, 2021

BOTTLING DATE: June 2, 2023 HARVEST SUGAR: 23.4° brix

OAK: French & American OAK AGE: 15 Months

ALCOHOL: 13.0% TA: 0.52 g. 100ml pH: 3.62

