



CASTORO CELLARS

2021 FALANGHINA WHALE ROCK VINEYARD

This Falanghina is from our organically grown Estate Whale Rock Vineyard in the Templeton Gap of Paso Robles. The grape variety originated in southern Italy where it is often served with fresh seafood. Falanghina is a very aromatic wine with floral tropical fruit notes and a hint of minerality. It is medium bodied, dry-yet-fruity, and finishes crisp. This lively and pleasant wine is perfect for hot Paso Robles summer and fall weather. Served chilled.

- 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:

We began cultivating this variety several years ago and have been impressed with it in the vineyard and the winery. It holds on to acidity the best of any white grape we grow, which can be an asset in a warm, sunny environment. We monitor the acid level and do not harvest until the acidity begins to drop to an acceptable level. The wine, which has a unique compelling aroma and flavor is paired with a bold weighty mouthfeel. We make it in a fresh and unoaked manner, and this wine is bottled young - within the first year of production.

- CRAIG REED, Associate Winemaker

TASTING NOTES:

APPEARANCE: Medium gold

AROMA: Orange blossom, pear, granny smith apples

PALATE: Citrus, green apple, pineapple cake and pear. Firm acidity.

TECHNICAL NOTES:

VARIETAL: 100% Falanghina

VINEYARD SOURCES: Whale Rock Vineyard AVA: Paso Robles

HARVEST DATE: November 1, 2021 BOTTLING DATE: May 12, 2022

HARVEST SUGAR: 21.5° brix OAK: N/A

OAK AGE: N/A ALCOHOL: 12.5% TA: 0.54 g. 100ml pH: 3.23

