



# CASTORO CELLARS

## 2020 PRIMITIVO

Our Primitivo is sourced from our Whale Rock vineyard on the west side of Paso Robles and our Blind Faith vineyard from the east side. Primitivo is a clone of Zinfandel imported from Italy, sharing many of Zinfandel's characteristics, but often with a cracked pepper spice. Petite Sirah was blended to add some mouthfeel and overall structure. The Oakenshield wines are produced to celebrate the spirit of the good life to be enjoyed with friends and family both past and present.

- NIELS & BIMMER UDSEN, Founders

### HARVEST NOTES:

2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

### WINEMAKER NOTES:

The combination of weather, soils, and good organic farming makes for a luscious Primitivo. High ripeness is critical to the success of this wine; however, that can also lead to challenges in the winery. Primitivo, at the brix we like to obtain, can sometimes be reluctant to go dry and any residual sweetness detracts from the complexity. Anxious monitoring of the fermentation is a given. The aroma and flavor intensity of Primitivo, diminished by excessive oak extract, means that only moderate oak aging is required: in this case just 12 months in American Oak. Petite Sirah, always an eligible blender for Primitivo and Zinfandel, was incorporated for added structure and mouthfeel.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Dark, rich red

**AROMA:** Black cherry, sarsaparilla, cola, pepper and spicy oak

**PALATE:** Cherry, blueberry, cured meat with smoky oak and silky tannins

### TECHNICAL NOTES:

**VARIETAL:** 80% Primitivo, 20% Petite Sirah

**VINEYARD SOURCES:** Whale Rock and Blind Faith      **AVA:** Paso Robles

**HARVEST DATE:** October & November 2020      **BOTTLING DATE:** July 19, 2022

**HARVEST SUGAR:** 25.5° brix      **OAK:** American      **OAK AGE:** 10 months

**ALCOHOL:** 14.3%      **TA:** 0.64 g. 100ml      **pH:** 3.71

