



CASTORO CELLARS

OAKENSHIELD 2021 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:

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 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 10 months in French & 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, smoky oak and silky tannins

TECHNICAL NOTES:

VARIETAL: 80% Primitivo, 19% Petite Sirah, & 1% Tannat

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

HARVEST DATE: October 2021 BOTTLING DATE: April 13, 2023

HARVEST SUGAR: 25.5° brix OAK: French & American OAK AGE: 10 months

ALCOHOL: 14.3% TA: 0.6 g. 100ml pH: 3.58

