





2021 TANGO

This wine is inspired by the desire to create a white wine that blends various exceptional lots of Chardonnay and Viognier into an exquisite wine experience. The wines had to work together perfectly for this synergy. Much like the dance, Tango, one misstep and it is clumsy, but as you will see, when done flawlessly the results are amazing. Each component adds special nuances to the aroma, flavor, and balance of the wine. Enjoy slightly chilled with seafood or creamy pasta dishes.

- 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:

White wine blends have a long history at Castoro Cellars; indeed, the Tango has the longest history. This year it is a blend of two favorite varieties, Chardonnay and Viognier. I like pairing these two because they are distinctive in their own right and I feel those distinctive characters blend nicely. Both have substantial body, so this blend does as well. The floral aroma of Viognier is more assertive than that of Chardonnay, but the Chardonnay was oak aged where the Viognier was not. The result is a dry, complex blend with many layers and nuances.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Straw yellow

AROMA: Green apple and pear with floral notes and a hint of vanilla

PALATE: Tropical fruits, pear, and apricot with toasted oak and a crisp finish

TECHNICAL NOTES:

VARIETAL: 85% Chardonnay and 15% Viognier

VINEYARD SOURCES: Whale Rock, Dos Viñas, Double Black AVA: Paso Robles HARVEST DATE: September, 2021 BOTTLING DATE: October 24, 2022

HARVEST SUGAR: 23.0° brix OAK: French OAK AGE: 3 months

ALCOHOL: 13.5% TA: 0.59 g. 100ml pH: 3.4

