



# CASTORO CELLARS

## 2022 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:

After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

### 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: 57% Chardonnay and 43% Viognier

VINEYARD SOURCES: Whale Rock, Dos Viñas AVA: Paso Robles

HARVEST DATE: September 2022 BOTTLING DATE: April 14, 2023

HARVEST SUGAR: 23.0° brix OAK: N/A OAK AGE: N/A

ALCOHOL: 12.5% TA: 0.59 g. 100ml pH: 3.23

