



CASTORO CELLARS

2020 TEMPRANILLO WHALE ROCK VINEYARD

This Tempranillo is grown on the westside in our organically certified Whale Rock Vineyard in the Templeton Gap AVA. Normally an earlier ripening full bodied wine, the grape thrives in warm to hot days and cool nights. Its name is the diminutive of the Spanish 'temprano', a reference to the fact that it ripens weeks earlier than most Spanish grapes. A variety that makes a compelling wine. Enjoy with Paella, tapas, and mixed grilled entrees.

- 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:

Tempranillo grown in our Whale Rock location produces abundant color and tannin. Tannins are wonderful for producing body and mouthfeel in red wine, not to mention the antioxidant health benefits. However, tannins that are out of balance can make a wine too astringent. To avoid this, the fermentation on the skins was cut short at 7 days before dryness occurred. After clarification the Tempranillo received 16 months of small American oak aging. This variety makes a very attractive wine due to its distinct and balanced characters.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark, rich brick red

AROMA: Cherry cola, herbs, anise, blueberry

PALATE: Blackberry, candied fruit, nice oak with long silky tannins

TECHNICAL NOTES:

VARIETAL: 100% Tempranillo **VINEYARD SOURCES:** Whale Rock

AVA: Paso Robles **HARVEST DATE:** October 15, 2010

BOTTLING DATE: August 24, 2022 **HARVEST SUGAR:** 24.0° brix

OAK: American **OAK AGE:** 16 months

ALCOHOL: 13.3% **TA:** 0.58 g. 100ml **pH:** 3.70

