



CASTORO CELLARS

2021 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 grilled meat, Paella or tapas!

- 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:

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:** November 8, 2021

BOTTLING DATE: June 5, 2023 **HARVEST SUGAR:** 24.0° brix

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

ALCOHOL: 14.0% **TA:** 0.53 g. 100ml **pH:** 3.7

