



CASTORO CELLARS

2021 VIOGNIER DOS VIÑAS VINEYARD

The 2021 Viognier is Estate Grown in our CCOF Organic Certified Dos Viñas Vineyard on the eastside of Paso Robles. Viognier is a great alternative to Chardonnay; it is full-bodied and displays tropical fruit aromas and flavors. This Viognier would be great to enjoy with your favorite poultry or fish plate along with roasted vegetables. The trick to pairing food with Viognier is to fully respect its delicate floral notes and medium acidity.

- 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:

Viognier has complex aromatic characters that are best expressed when the fruit is not allowed to become over ripe. Fermentation is carried out at a cool temperature so that yeast volatile byproducts interact with fruit components. Sur lie aging elevates the body by releasing yeast breakdown products over time. No oak aging or blending occurred with this wine as it can stand well on its own. The desired goal for this wine is to be dry, crisp and aromatic.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light golden

AROMA: Honeysuckle, white peaches, dried pineapple and melon

PALATE: Big middle palate, honeydew, green apple and peaches

TECHNICAL NOTES:

VARIETAL: 100% Viognier **VINEYARD SOURCES:** Dos Viñas **AVA:** Paso Robles

HARVEST DATE: September 4, 2021 **BOTTLING DATE:** August 16, 2022

HARVEST SUGAR: 22.4° brix **OAK:** N/A **OAK AGE:** N/A

ALCOHOL: 13.5% **TA:** 0.58 g. 100ml **pH:** 3.37

