



CASTORO CELLARS

2019 CABERNET SAUVIGNON WHALE ROCK VINEYARD

Balanced and varietally correct, this Cabernet Sauvignon expresses the bold and ripe notes that a Paso Robles Cabernet should. This Cabernet Sauvignon is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA. It is a broad-shouldered wine, but the tannins are tamed and elegant. This wine pairs great with barbequed burgers, roasted or grilled lamb, beef short ribs and other braised beef dishes. Enjoy now or lie down in your cellar for aging.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

WINEMAKER NOTES:

With remarkable consistency the Whale rock vineyard produces Cabernet Sauvignon that is deeply pigmented and highly structured with grape tannins. The fermentation is carried out in such manner as to obtain maximum color but limit tannins to an optimum level. It is 100% varietal and spent a lengthy 34 months in small American and French oak barrels. The aging brings out many complex secondary aroma and flavor characteristics that are only achieved by such a method.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Rich, dark red

AROMA: Leather, tobacco, cola, black currant and red fruit

PALATE: Supple black fruits, well balanced with firm yet silky tannins

TECHNICAL NOTES:

VARIETAL: 100% Cabernet Sauvignon **VINEYARD SOURCES:** Whale Rock

AVA: Paso Robles **HARVESTDATE:** October 26, 2019

BOTTLING DATE: August 30, 2022 **HARVEST SUGAR:** 24° brix

OAK: French and American **OAK AGE:** 34 months

ALCOHOL: 14.2% **TA:** 0.56g. 100ml **pH:** 3.83

