



# CASTORO CELLARS

## 2020 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:

2020 –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:

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 32 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 28, 2020

BOTTLING DATE: May 23, 2023 HARVEST SUGAR: 24° brix

OAK: French and American OAK AGE: 34 months

ALCOHOL: 13.8% TA: 0.58 g. 100ml pH: 3.76

