



# CASTORO CELLARS

## ESTATE CHARDONNAY 2021

Sourced from our organically certified Whale Rock vineyard, this Chardonnay gets a good balance of crisp fruit flavors. A blend of cooler Templeton Gap fruit with our warmer eastside fruit creates a lovely collage of rich flavors and aromas of green apple, ripe pear, and sweet peach. The goal with this wine is to create a smooth, refreshing, and delicious Chardonnay. This wine was all cool fermented in stainless steel tanks and laid down to age in oak barrels for 8 months.

- 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:

The 2021 vintage was fermented in stainless tanks and, when dry, was transferred to barrels along with a good portion of the yeast lees. While in oak, the wine underwent malolactic fermentation. We typically do not encourage malolactic fermentation in Chardonnay, but it occurred spontaneously in this vintage. Fortunately, the wine retained a good acid balance. After eight months, when the fruit and oak characters were correct for this style, the wine was removed from barrels and prepared for bottling.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Golden straw

**AROMA:** Green apple, peach, pear, and spicy oak

**PALATE:** Apple, pear, peach, nice oak balance and good acidity

### TECHNICAL NOTES:

**VARIETAL:** 100% Chardonnay

**VINEYARD SOURCES:** Whale Rock

**AVA:** Paso Robles

**HARVEST DATE:** September 27, 2021

**HARVEST SUGAR:** 23° brix

**BOTTLING DATE:** September 6, 2022

**OAK:** French

**OAK AGE:** 8 months

**ALCOHOL:** 13.6%

**TA:** 0.59 g. 100ml

**pH:** 3.52

