



CASTORO CELLARS

ESTATE CHARDONNAY 2022

Predominately 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.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

WINEMAKER NOTES:

In order to preserve varietal character and maintain balance, half of this vintage was barrel fermented and aged in neutral barrels for 8 months. This was blended with the other half of the lot that was fermented in stainless steel. The wine underwent malolactic fermentation yet the resulting wine maintained good acid balance.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Golden straw

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

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

TECHNICAL NOTES:

VARIETAL: 100% Chardonnay

VINEYARD SOURCES: Whale Rock & Jack Knife

AVA: Paso Robles

HARVEST DATE: September 2022

HARVEST SUGAR: 23.5° brix

BOTTLING DATE: September 14, 2023

OAK: French

OAK AGE: 8 months

ALCOHOL: 13.2%

TA: 0.59 g. 100ml

pH: 3.76

