



# 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. 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:

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:

This 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. The wine retained a good acid balance after Malolactic fermentation. 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 & Jack Knife

**AVA:** Paso Robles

**HARVEST DATE:** September 2023

**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

