



CASTORO CELLARS

2021 CHARBONO WHALE ROCK VINEYARD

Our Charbono is made with organic grapes from our CCOF certified organic Whale Rock Vineyard located in the Templeton Gap of Paso Robles. Typically one of the last grapes to be harvested, the long hang time allows the flavors to fully mature and create an exceptional wine reminiscent of the great Italian vintages. It displays black cherry, spice, plum and toasted oak. There are flavors of blueberry, plum, black cherry with soft tannins and a lengthy finish. A treat and unique wine for any cellar!

- 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:

This Charbono comes from a cool area in our Whale Rock Vineyard. It often needs special care to obtain proper ripeness. It produces a most compelling wine. Good color and moderate structure give appeal, but it is a simultaneous earthiness and grapiness that deviate from other wines in our portfolio. Oak is restrained so its varietal character can show through.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark red hue

AROMA: Black cherry, spice, plum and toasted oak

PALATE: Blueberry, plum, black cherry, soft tannins and a lengthy finish

TECHNICAL NOTES:

VARIETAL: 100% Charbono

VINEYARD SOURCES: Whale Rock

AVA: Paso Robles

HARVEST DATE: November 19, 2021

BOTTLING DATE: May 23, 2023

HARVEST SUGAR: 22.8° brix

OAK: French and American

OAK AGE: 12 months

ALCOHOL: 13.0%

TA: 0.67 g. 100ml

pH: 3.75

