



CASTORO CELLARS

2020 PETITE SIRAH

This Petite Sirah is from our CCOF-Certified organic Blind Faith and Double Black Vineyards that are nestled on the east side of the Paso Robles AVA. Petite Sirah is typically a tannic, bold wine, but long, hot days in Paso Robles with cooler evenings creates concentrated flavors and high acidity to balance the high sugars. Enjoy now or lie down in your cellar for aging.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

2020 – that might be enough said! 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:

The 2020 Petite Sirah was sourced from our organically certified Estrella district vineyards. Located on an elevated ridge this vineyard has consistently provided clean well ripened fruit for intense red wines. Petite Sirah can make balanced, highly structured wines if the fermentation is managed well. We like to press from the skins while the wine is still sweet to extract maximum flavor and color while avoiding excessive tannins which can throw off the balance. The wine then ferments dry before moving it to small American oak barrels. The variety is known for its dense color and high amount of tannic structure. It makes a good complement to food of a similar weight.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark red purple

AROMA: Blueberry, pepper and black tea

PALATE: Plum, blueberry, dark chocolate with firm tannins

TECHNICAL NOTES:

VARIETAL: 98% Petite Sirah, 2% Tannat

AVA: Paso Robles VINEYARD SOURCES: Blind Faith & Double Black

HARVEST DATE: OCT & NOV 2020 BOTTLING DATE: August 16, 2022

HARVEST SUGAR: 25.8° brix OAK: French & American OAK AGE: 15 months

ALCOHOL: 14.2% TA: 0.56 g. 100ml pH: 4.02

