



# CASTORO CELLARS

## 2021 PETITE SIRAH

This Petite Sirah is from our CCOF-Certified organic Blind Faith Vineyard that is 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. . A great wine to complement any hearty grilled meat dish. Enjoy now or lay down in your cellar for aging.

- 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 Petite Sirah is from our CCOF-Certified organic Blind Faith Vineyard that is nestled in the Estrella District of the Paso Robles AVA. Petite Sirah is typically a tannic, huge wine, but long hot days in Paso Robles with cooler evenings creates concentrated flavors and high acidity to balance the high sugars. 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.

- TOM MYERS, Winemaker

### TASTING NOTES:

APPEARANCE: Dark purple

AROMA: black tea, blueberry, white pepper and spicy oak notes

PALATE: Plum, blueberry, coffee, dark chocolate with firm tannins

### TECHNICAL NOTES:

VARIETAL: 100% Petite Sirah      VINEYARD SOURCE: Blind Faith

AVA: Paso Robles      HARVEST DATE: October 5 & 6, 2021

BOTTLING DATE: June 16, 2023      HARVEST SUGAR: 25.8° brix

OAK: French & American      OAK AGE: 15 months

ALCOHOL: 14.5%      TA: 0.57 g. 100ml      pH: 3.85

