



CASTORO CELLARS

2022 CHARDONNAY WHALE ROCK VINEYARD

This Reserve Chardonnay is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA that offers cool ocean air influences. Cool fermented and aged in both French and American oak, this Chardonnay offers some oak sweetness with balanced, yet soft, fruit notes.

- 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:

Whale Rock Vineyard, situated in the Templeton Gap area, provides a great microclimate for Chardonnay. A prominent maritime influence promotes fruit development while retaining crisp acidity when harvested at moderate sugars. A cool fermentation, aging in oak, and on yeast lees resulted in this bottling having silky structure with layers of fruit and oak characteristics. Bottling is typically within 12 months of harvest to prioritize freshness over age.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light straw

AROMA: Pear, kiwi and oak

PALATE: Well integrated oak sweetness, balanced, soft with fruit and fresh finish

TECHNICAL NOTES:

VARIETAL: 100% Chardonnay VINEYARD SOURCES: Whale Rock Vineyard

AVA: Paso Robles HARVEST DATE: September 8 & 9, 2023

BOTTLING DATE: July 23, 2023 HARVEST SUGAR: 23.0° brix

OAK: French and American OAK AGE: 6 months

ALCOHOL: 13.4% TA: 0.58 g/100ml pH: 3.49

