



## 2020 DAM FINE WINE

The story of this wine is intertwined with the story of Castoro Cellars. As we all know Castoro is Italian for "beaver". So what do we make? The answer is: dam fine wine. When, over a decade ago, we wished to put together a red blend that captured the essence of our vineyards, a sense of place and the enjoyable wines those vineyards produce, the obvious name was Dam Fine Red Wine. There is no template or recipe for this blend. Rather it is a result of trial and error using the most compelling wines of the vintage.  
- NIELS & BIMMER UDSEN, Founders

### HARVEST NOTES:

2020 –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:

Always a fun blend to assemble as we have no rules, just make a Dam Fine wine. We started with our Blind Faith Tannat as the base which offers a strong backbone for this blend. We then blended with Syrah and Cabernet Sauvignon from Whale Rock Vineyard and Merlot and Malbec from Stone's Throw Vineyard. This wine is bold and rich in every sense and will age beautifully for many years!

-CRAIG REED, Associate Winemaker & JAMIE MALESZA, Assistant Winemaker

### TASTING NOTES:

APPEARANCE: Dark Brick

AROMA: Boysenberry tart, nutmeg cinnamon, cherry and vanilla

PALATE: Black fruits, well balanced with a hearty finish

### TECHNICAL NOTES:

VARIETAL: 40% Tannat, 20% Syrah, 17% Merlot,

14% Cabernet Sauvignon, & 9% Malbec

VINEYARD SOURCES: Blind Faith, Whale Rock & Stone's Throw AVA: Paso Robles

HARVEST DATE: October 2020

BOTTLING DATE: August 25, 2022

HARVEST SUGAR: 26.0° brix

OAK: French & American

OAK AGE: 14 months

ALCOHOL: 13.8%

TA: 0.62 g. 100ml

pH: 3.69

