



## 2021 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:

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:

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 Tempranillo, Syrah, and Cabernet Dorsa from our other Estate CCOF certified Vineyards. 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, 30% Tempranillo, 20% Syrah, & 10% Cabernet Dorsa

VINEYARD SOURCES: Blind Faith & Whale Rock      AVA: Paso Robles

HARVEST DATE: October & November 2021

BOTTLING DATE: July 24, 2023      HARVEST SUGAR: 24.5° brix

OAK: French & American      OAK AGE: 14 months

ALCOHOL: 13.0%      TA: 0.59 g. 100ml      pH: 3.94

