



CASTORO CELLARS

2020 BARBERA

Barbera is an Italian varietal grown mostly in Piedmont and the southwest area of Lombardy, where it accounts for nearly 50% of the plantings. Half of our Barbera grapes are planted on a steep south-facing slope while the balance is near a creek running through the vineyard. Barbera is known for its full body, low tannins, and high acidity levels. Enjoy with your favorite Italian dishes!

- 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:

Barbera is a very good fit for our Estrella District vineyards. There, its naturally high acidity holds up to the warm sunny climate; in fact, we often harvest based as much on seeing the titratable acidity drop as on the sugar content. Color is only moderate in this variety but what leads to its popularity is the aroma, flavor intensity, crisp structure, and the ability to hold well with long aging despite being softer in tannin. Aged 13 months in American oak, it will reward you more after more bottle age.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light ruby red

AROMA: Cherry, chocolate, herbs, and caramel

PALATE: Cherry, strawberry, plum. Nice oak structure with firm acidity

TECHNICAL NOTES:

VARIETAL: 100% Barbera VINEYARD SOURCES: Blind Faith & Hog Canyon

AVA: Paso Robles HARVEST DATE: October 22, 2020

BOTTLING DATE: August 24, 2022 HARVEST SUGAR: 23.8° brix

OAK: American OAK AGE: 13 months

ALCOHOL: 14.2% TA: 0.66 g. 100ml pH: 3.54

