



CASTORO CELLARS

2022 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:

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:

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. This wine will reward you more after more bottle age.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: 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 24, 2022

BOTTLING DATE: August 6, 2024 HARVEST SUGAR: 22.8° brix

OAK: American & French OAK AGE: 13 months

ALCOHOL: 13.0% TA: 0.57 g/100ml pH: 3.81

