



CASTORO CELLARS

2022 PINOT NOIR WHALE ROCK VINEYARD

Our Whale Rock Vineyard is CCOF certified organic and located on the west side of Paso Robles in the Templeton Gap District. This vineyard produces a well-rounded Pinot Noir as the cool air at night aids to retain the acidity while the warm days develop flavors in the berries. The Pinot Noir clusters are tiny with small berries which help in creating the fruit intensity of the delicate wine.

- 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:

Typically, this is the first red variety to be harvested from the Whale Rock Vineyard each season. We used a quick, yet warm maceration along with French and American oak aging for only 10 months to retain the bright fruit characters and suppleness. Classic Pinot Noir nuances of Bing cherry, thyme, nutmeg, and violets are present with balanced, round, and layered tannins.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Burgundy red

AROMA: Cola, cherry, herbs, and allspice

PALATE: Cherry, raspberry, cloves; balanced with integrated tannins and oak

TECHNICAL NOTES:

VARIETAL: 100% Pinot Noir

VINEYARD SOURCES: Whale Rock

AVA: Paso Robles **HARVEST DATE:** September 16, 2022

BOTTLING DATE: July 24, 2022

HARVEST SUGAR: 23.8° brix

OAK: French and American

OAK AGE: 10 months

ALCOHOL: 13.0%

TA: 0.56 g. 100ml

pH: 3.9

