



# CASTORO CELLARS



## 2021 TANNAT

Originating from Southern France, Tannat is known for its deep color and powerful tannins. Ours grows on the hilltop of our CCOF & SIP Certified Blind Faith Estate Vineyard and produces an robust yet elegant wine of dark fruits, great structure and bit of spice. Drink now with your favorite cut of meat or lay down to allow the tannins to soften. A cellar worthy wine!

- 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:

Grapes for this vintage came from our estate vineyards in the Estrella sub-AVA. Nine days fermentation on skins was sufficient to extract color and tannin from this dark pigmented variety. Thirteen months in small oak allows for moderating its aggressive nature. This bottling allows our Tannat to display its full character.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Garnet Red

**AROMA:** Touch of black tea leaf, plum, and blackberry

**PALATE:** Raspberry and blackberry fruits, dry tannin and acid on finish

### TECHNICAL NOTES:

**VARIETAL:** 100% Tannat

**VINEYARD SOURCES:** Blind Faith      **AVA:** Paso Robles

**HARVEST DATE:** October 14 & 15, 2021

**BOTTLING DATE:** July 12, 2023      **HARVEST SUGAR:** 25.0° brix

**OAK:** French & American      **OAK AGE:** 13 months

**ALCOHOL:** 13.5%    **TA:** 0.61 g. 100ml    **pH:** 3.78

