



# CASTORO CELLARS

## 2021 ZINFUSION

Zinfusion has become quite a coveted wine amongst Zin lovers! This Paso Robles Zinfandel is a marriage of our SIP (Sustainability in Practice) and CCOF organic certified Estate grown Zinfandel and Petite Sirah. Each chosen for their unique location and excellent viticulture practices. This wine is dry, yet fruity; great for late afternoon grilling of your favorite red meat or salmon.

- 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:

What sets this Zinfandel apart from the rest is a focused taste across the vintage, looking for estate Zinfandel lots displaying the greatest amount of richness, aroma/flavor intensity and complexity. The process often entails blending lots to their best advantage. The inclusion of Petite Sirah to the blend furthers the goal of complexity and adds welcome structure. Ageing in small American oak barrels for 12 months elevates aroma and flavor intensity.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Dark red and purple

**AROMA:** Dark fruit, violets, blueberry, plum and toasted oak

**PALATE:** Blackberries, white pepper, sweet vanilla. Raspberry and toasted oak finish

### TECHNICAL NOTES:

**VARIETAL:** 80% Zinfandel, 20% Petite Sirah

**VINEYARD SOURCES:** Cobble Creek, Double Black, Blind Faith    **AVA:** Paso Robles

**HARVEST DATE:** October 21, 2021

**BOTTLING DATE:** June 5, 2023    **HARVEST SUGAR:** 25.7° brix

**OAK:** American    **OAK AGE:** 12 months

**ALCOHOL:** 15.1%    **TA:** 0.6 g. 100ml    **pH:** 3.76

