



# CASTORO CELLARS

## 2020 GRENACHE WHALE ROCK VINEYARD

This favorite southern Rhône grape is made from our organically certified Whale Rock Vineyard in the Templeton Gap District of Paso Robles. Our Grenache is like the Spanish style, Garnacha, with spicy-berry flavors and soft tannin structure. Grenache pairs wonderfully with tapas, grilled meats, and lighter pasta dishes. Cheers!

- 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:

Grenache fruit was harvested in early October. With the goal of keeping alcohol levels below 14% the fruit was harvested at about 24% sugar. Also with this variety, the desire is not to allow tannin levels to become excessive, so the fermentation on skins was limited to seven days. We have found the delicate nature of Grenache wine is best nurtured in larger puncheon barrels. This limits oak extraction and reduces the amount of oxidation occurring during the 15 months of aging while still allowing the wine to develop, or "elevate".

- TOM MYERS, Winemaker

### TASTING NOTES:

APPEARANCE: Brick red

AROMA: Cherry, chocolate, earth, and baking spice

PALATE: Ground cinnamon, raspberry and cranberry with firm acidity and lush tannins

### TECHNICAL NOTES:

VARIETAL: 100% Grenache

VINEYARD SOURCES: Whale Rock

AVA: Paso Robles

HARVEST DATE: October 15, 2020

BOTTLING DATE: August 26, 2022

HARVEST SUGAR: 24.8° brix

OAK: French and American

OAK AGE: 15 months

ALCOHOL: 13.5%

TA: 0.55 g. 100ml

pH: 3.87

