

CASTORO CELLARS



2023 TEMPRANILLO

WHALE ROCK VINEYARD ESTATE GROWN
TEMPLETON GAP DISTRICT PASO ROBLES

This Tempranillo is grown on the westside in our organically certified Whale Rock Vineyard in the Templeton Gap AVA. Normally an earlier ripening full bodied wine, the grape thrives in warm to hot days and cool nights. Its name is the diminutive of the Spanish 'temprano'; it ripens weeks earlier than most Spanish grapes.

HARVEST NOTES:

Harvest 2023 caught us all by surprise. Most growers, including us, received early crop estimates that projected a small harvest like 2022. That news prompted Bimmer and I to camp in our vineyards and do long walks amongst the vines. My depression was soon relieved! The clusters were large with nice juicy berries. We had a cool and late spring, so the vines took more time to ripen due to an extended bud break followed by a mild summer. Without any heat waves and plenty of water in the soil from the wonderful 40 inches of rain the canopies and clusters grew and grew. The long hang time in cooler weather allowed the grapes to produce dark and rich colors along with beautiful tannins in the red wines. Even though it took a long time ripen, the grape sugars were exactly where we wanted them. - Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

Tempranillo grown in our Whale Rock location produces abundant color and tannin. However, tannins that are out of balance can make a wine too astringent. To avoid this, the fermentation on the skins was cut short at 7 days before dryness occurred. After clarification the Tempranillo received 16 months of small oak barrel aging. This variety makes a very attractive wine due to its distinct and balanced characters.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Dark, rich brick red

Aroma: Black fruit, vanilla and oak

Palate: Blackberry, and chocolate. Rich and balanced with long finish.

TECHNICAL NOTES:

Varietal: 100% Tempranillo

Vineyard Sources: Whale Rock Vineyard

AVA: Paso Robles

Harvest Date: November 3rd & 14th, 2023

Bottling Date: August 7, 2025

Harvest Sugar: 24.8° brix

Oak: American for 16 months

pH: 3.82

Alcohol: 14.2%

