

CASTORO CELLARS

Reserve VIOGNIER 2018 DOS VIÑAS VINEYARD

The 2018 Viognier is Estate Grown in our SIP Certified (Sustainability in Practice) Dos Viñas Vineyard on the eastside of Paso Robles. Viognier is a great alternative to Chardonnay, it's full-bodied and displays tropical fruit aromas and flavors. This Viognier would be great to enjoy with your favorite poultry or fish plate along with roasted vegetables. The trick to pairing food with Viognier is to fully respect its delicate floral notes and medium acidity.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

WINEMAKER NOTES

The Viognier was harvested on September 23rd, and due to warm conditions, in a state of high ripeness. The resulting wine has an alcohol pushing the upper limit that I find desirable for this wine. Fortunately, the acidity is good, and the wine maintains balance.; also, the high ripeness delivers tropical aromas that are intensified. Bottling occurred in August of 2019. In keeping with our style, it is dry and free of oak influence.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Light speckled yellow

AROMA: Peaches and white flowers

PALATE: Bright peaches, big round mid-palate with lingering finish

TECHNICAL NOTES

VARIETAL: 100% Viognier VINEYARD SOURCES: Dos Viñas

AVA: Paso Robles HARVEST DATE: September 23, 2018

BOTTLING DATE: August 16, 2019 HARVEST SUGAR: 23.3° brix

OAK: n/a OAK AGE: n/a ALCOHOL: 14.2%

TA: 0.64 g.100mL pH: 3.62

