



CASTORO CELLARS

2020 VIOGNIER DOS VIÑAS VINEYARD

The 2020 Viognier is Estate Grown in our CCOF Organic Certified Dos Viñas Vineyard on the eastside of Paso Robles. Viognier is a great alternative to Chardonnay; it is 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 & 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:

Viognier has complex aromatic characters that are best expressed when the fruit is not allowed to become over ripe. Fermentation is carried out at a cool temperature so that yeast volatile byproducts interact with fruit components. Sur lie aging elevates the body by releasing yeast breakdown products over time. No oak aging or blending occurred with this wine as it can stand well on its own. The desired goal for this wine is to be dry, crisp and aromatic.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light golden

AROMA: Honeysuckle, white peaches, dried pineapple and melon

PALATE: Big middle palate, honeydew, green apple and peaches

TECHNICAL NOTES:

VARIETAL: 100% Viognier **VINEYARD SOURCES:** Dos Viñas **AVA:** Paso Robles

HARVEST DATE: September 10, 2020 **BOTTLING DATE:** April 23, 2021

HARVEST SUGAR: 23.0° brix **OAK:** N/A **OAK AGE:** N/A **ALCOHOL:** 14.1%

TA: 0.65 g/100ml **pH:** 3.24



ACCOLADES:

DOUBLE GOLD, Best of Class
Central Coast Wine Competition

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