

CASTORO CELLARS

2024 VIOGNIER

DOS VIÑAS VINEYARD RESERVE
PASO ROBLES



The Viognier is Estate Grown in our Dos Viñas Vineyard in the Estrella District of Paso Robles. This Viognier is full-bodied and displays tropical fruit aromas and flavors. The trick to pairing food with Viognier is to fully respect its delicate floral notes and medium acidity.

HARVEST NOTES:

The harvest of 2024 was quite different than 2023. We had a late start to the season and as we walked the vineyards we were struggling to see much crop on the vines. We hoped that it was an illusion much like the year before. Later in spring a frost event caused damage to the young berries and reduced the crop. Mother Nature wasn't done with us as we were hit with two heatwaves that dehydrated the few berries left on the vines. As expected, the crop was historically small appellation wide. On the bright side, everything was able to ripen up nicely and produce exciting and superb wines. The vines probably needed a break and are now storing up for 2025!

- Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

Viognier has complex aromatic characters that are best expressed when the fruit is picked at optimal ripeness. From the start, the 2024 Viognier was identified as an exceptional vintage for this varietal, displaying superior acidity. This wine undergoes a long, cool fermentation with the aid of a carefully selected thiol-producing yeast strain esteemed for enhancing tropical fruit notes and fresh aromatics. This Viognier was then bottled quickly to preserve the freshness and youthfulness of this lively white wine!

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Light Golden

Aroma: Lemon zest, floral honeysuckle, and white peaches

Palate: Silky mid-palate with briny acidity, fruity notes of granny smith and honeydew

TECHNICAL NOTES:

Varietal: 100% Viognier

AVA: Dos Viñas Estate Vineyard, Paso Robles

Harvest Date: September 12, 2024

Bottling Date: January 30, 2025

Harvest Sugar: 24.3° brix

Oak: N/A Stainless

pH: 3.2

TA: 0.59 g/100ml

Alcohol: 13.2%

