

# CASTORO CELLARS

## *Reserve* ZINFUSION 2018

Zinfusion has become quite a coveted wine amongst Zin lovers! This Paso Robles Zinfandel is a marriage of our SIP (Sustainability in Practice) and CCOF organic certified Estate grown Zinfandel and Estate grown Primitivo. Each chosen for their unique location and excellent viticulture practices. This wine is dry, yet fruity; great for late afternoon grilling of your favorite red meat or salmon.

NIELS AND BIMMER UDSEN, Owners

### HARVEST NOTES

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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

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The Zinfandel for this wine comes from two Templeton Gap estate vineyards and from several different clones of Zinfandel. Ripening in the last half of October 2018, the ripeness was excellent and produced ripe concentrated red fruit Zinfandel characters. A moderate six months in American oak provided a nice counterpoint to the varietal notes. The balance of fruit, acid, alcohol and oak makes the Zinfusion bottling a versatile red wine with a broad appeal.

TOM MYERS, Winemaker

### TASTING NOTES

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APPEARANCE: Rich, dark raspberry red

AROMA: Vanilla, sweet coconut and bright red fruits

PALATE: Raspberry and sweet vanilla, black pepper spice and smooth finish

### TECHNICAL NOTES

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VARIETAL: 60% Zinfandel, 40% Primitivo

VINEYARD SOURCES: Whale Rock & Cobble Creek AVA: Paso Robles

HARVEST DATE: November 2018 BOTTLING DATE: June 27, 2020

HARVEST SUGAR: 25.6° brix OAK: American

OAK AGE: 6 months ALCOHOL: 15.4% TA: 0.64 g/100mL pH: 3.62

