



CASTORO CELLARS

2019 ZINFUSION

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, Primitivo and Petite Sirah. 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 & BIMMER UDSEN, Founders

HARVEST NOTES:

Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

WINEMAKER NOTES:

What sets this Zinfandel apart from the rest is a careful taste across the vintage looking for estate Zinfandel lots displaying the greatest amount of richness, aroma/flavor intensity and complexity. Often the process is one of blending lots to their best advantage. The inclusion of Petite Sirah to the blend furthers the goal of complexity and adds welcomed structure. No issues came up during the vinification of the Zinfusion but as in previous vintages the Templeton Gap vineyard sources were favored.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Dark red and purple

AROMA: Dark fruit, violets, blueberry, plum and toasted oak

PALATE: Blackberries, white pepper, sweet vanilla. Raspberry and toasted oak finish

TECHNICAL NOTES:

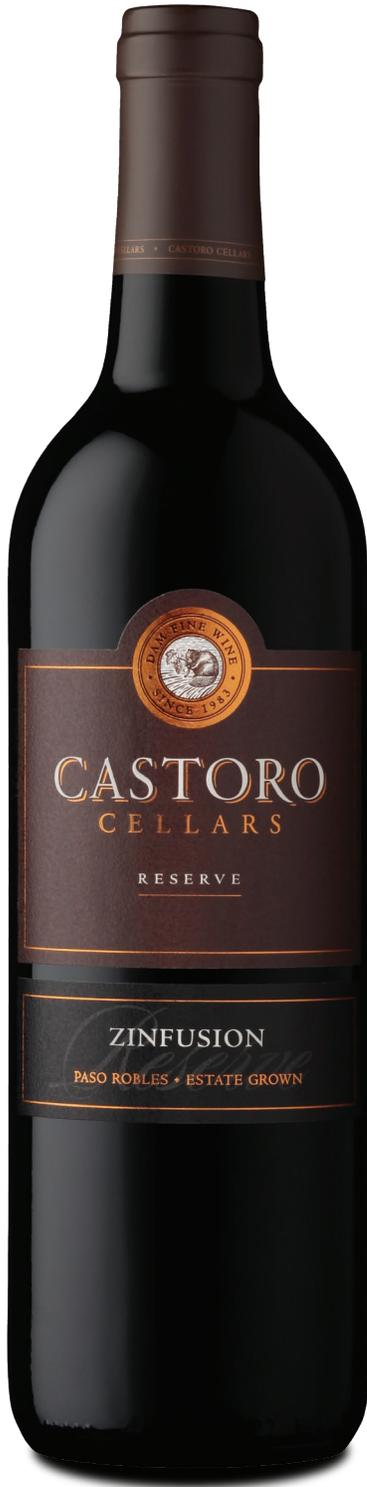
VARIETAL: 63 % Primitivo, 20% Zinfandel, 17% Petite Sirah

VINEYARD SOURCES: Whale Rock and Cobble Creek **AVA:** Paso Robles

HARVEST DATE: October 25, 2019 **BOTTLING DATE:** March 22,, 2021

HARVEST SUGAR: 23.5° brix **OAK:** American

OAK AGE: 6 months **ALCOHOL:** 14.8% **TA:** 0.63 g. 100ml **pH:** 3.79



ACCOLADES:

91 POINTS - Wine Enthusiast

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