

CASTORO CELLARS

ESTATE ZINFANDEL 2018

Sourced from our Estate certified organic Zinfandel vineyards, these grapes get a lot of sunshine for full ripening and flavor development. This Zinfandel has a full and round midpalate with a pleasant lingering finish. Flavors of plum and blackberry jam, herb spice and soft tannins. Enjoy this fruit forward wine with your favorite pasta dish or grilled meat entrée.

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

It can often be a race to get ripeness in Zinfandel from our westside vineyards before rain or frost arrives. In 2018 we won the race, in the last week of October, to make this beautiful wine. Just ten months in small American oak was enough time to complex the already intense ripe varietal fruit characters. New to this vintage is blending with some Tempranillo that has been aged for ten months, which I found to create additional layers of flavor without dominating the lovely Zinfandel fruit.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Dark brick red

AROMA: Black plum, toasted coconut, hints of vanilla

PALATE: Medium body, round midpalate, ripe plum, blackberry soft tannins

TECHNICAL NOTES

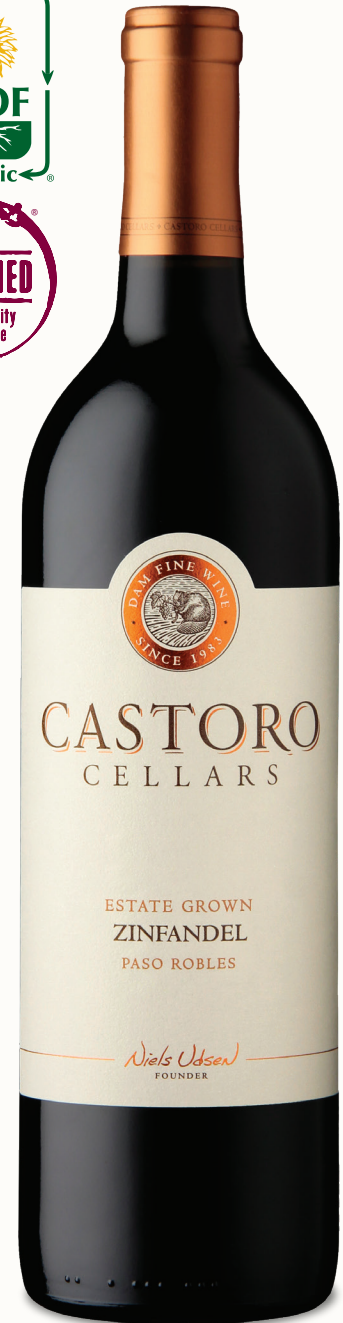
VARIETAL: 78% Zinfandel, 22% Tempranillo

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

HARVEST DATE: October 25, 2018 **BOTTLING DATE:** February 2, 2019

HARVEST SUGAR: 26.8° brix **OAK:** American **OAK AGE:** 10 months

ALCOHOL: 15.0% **TA:** 0.63 g.100mL **pH:** 3.7



ACCOLADES

90 POINTS: Wine Enthusiast

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