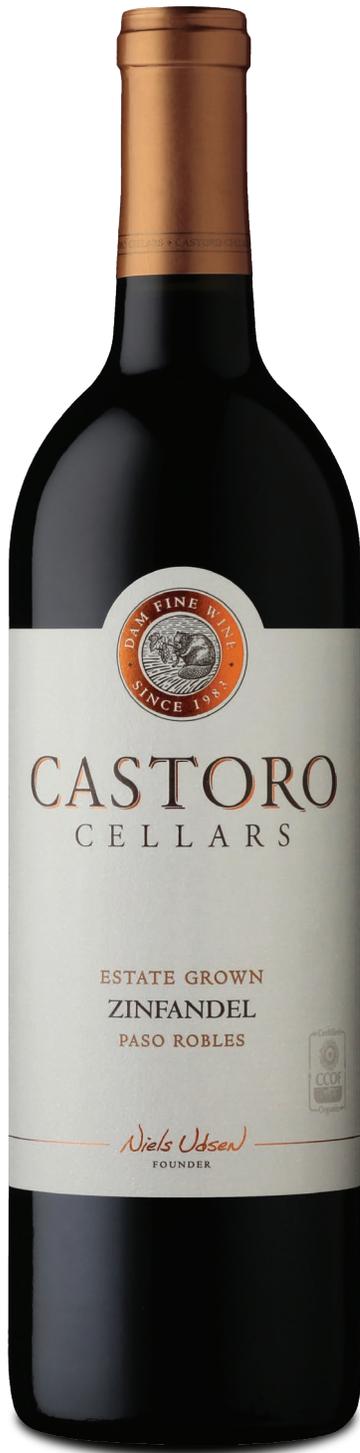




# CASTORO CELLARS



## ESTATE ZINFANDEL 2019

CCOF Organically Grown & SIP Certified (Sustainability in Practice)- 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 & 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:

It can often be a race to get ripeness in Zinfandel from our westside vineyards before rain or frost arrives. On top of this is the characteristic of Zinfandel to not ripen evenly. In 2019 we harvested Zinfandel over the course of three weeks to insure optimum ripeness for each lot. The fermentation is followed closely as Zinfandel also has a propensity to stop before completion. We prefer a dry style of Zinfandel with no residual sugar. Aging is done in small American oak barrels. In this vintage I have incorporated some estate Petite Sirah for added structure.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Dark brick red

**AROMA:** Black plum, raspberry, pepper, clove and toasted oak

**PALATE:** Ripe plum, blackberry, rich middle palate with supple tannins

### TECHNICAL NOTES:

**VARIETAL:** 78% Zinfandel, 22% Petite Sirah

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

**HARVEST DATE:** Oct. 14 - Nov. 2 **BOTTLING DATE:** March 11, 2021

**HARVEST SUGAR:** 26.3° brix **OAK:** American **OAK AGE:** 12 months

**ALCOHOL:** 14.8% **TA:** 0.64 g. 100ml **pH:** 3.9

