



# CASTORO CELLARS



## 2018 ZINFANDEL WHALE ROCK VINEYARD

This wine is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA. The Whale Rock Vineyard tends to exhibit dark raspberry and bright cherry notes that explode in the mouth coupled with a spiciness characteristic of rich Zinfandels. Pair this delicious Zinfandel with burgers, grilled sausages, lamb chops and pork.

- NIELS & BIMMER UDSEN, Founders

### 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:

The 2018 Whale Rock Zinfandel is 100% from this estate vineyard in the Templeton Gap sub AVA. A few different clones on Zinfandel are represented here, one of which is the Primitivo clone. This wine reached perfect ripeness and translated into an alcohol of 15.0%. Fifteen months in small American oak married well with the red fruits; it added a nice layer of sweet spice and elevated the aroma and flavors in general. While a blending varietal is sometimes justified for Zinfandel it was not for this bottling.

- TOM MYERS, Winemaker

### TASTING NOTES:

**APPEARANCE:** Black cherry red

**AROMA:** Black fruit, blueberry, vanilla oak

**PALATE:** Dark fruit, blueberry, pepper and spice. Firm acidity

### TECHNICAL NOTES:

**VARIETAL:** 95% Zinfandel, 5% Primitivo **VINEYARD SOURCES:** Whale Rock

**AVA:** Paso Robles **HARVEST DATE:** October 25, 2018

**BOTTLING DATE:** October 24, 2020 **HARVEST SUGAR:** 26.0° brix

**OAK:** American **OAK AGE:** 15 months **ALCOHOL:** 15.0%

**TA:** 0.63 g, 100ml **pH:** 3.75

