

# CASTORO CELLARS

## 2023 ESTATE ZINFANDEL

PASO ROBLES



Sourced from our organically certified Zinfandel vineyards, these grapes get a lot of sunshine for full ripening and flavor development. Some Petite Sirah is incorporated into this wine to offer more structure. This Zinfandel has a full, yet round mid-palate with a pleasant lingering finish. Enjoy this fruit-forward wine with your favorite grilled meat.

### HARVEST NOTES:

Harvest 2023 caught us all by surprise. Most growers, including us, received early crop estimates that projected a small harvest like 2022. That news prompted Bimmer and I to camp in our vineyards and do long walks amongst the vines. My depression was soon relieved! The clusters were large with nice juicy berries. We had a cool and late spring, so the vines took more time to ripen due to an extended bud break followed by a mild summer. Without any heat waves and plenty of water in the soil from the wonderful 40 inches of rain the canopies and clusters grew and grew. The long hang time in cooler weather allowed the grapes to produce dark and rich colors along with beautiful tannins in the red wines. Even though it took a long time ripen, the grape sugars were exactly where we wanted them.- **Niels and Bimmer Udsen, Founders**

### WINEMAKER NOTES:

Zinfandel needs good ripeness to make a wine worthy of its name. In 2023 we harvested the fruit over the course of 2 weeks to ensure optimum ripeness for each lot. The fermentation is followed closely to assure that fruit characteristics are balanced with tannins. Petite Sirah is incorporated for added structure and aging is done in small French & American oak barrels

- **Castoro Cellars Winemaking Team**

### TASTING NOTES:

**Appearance:** Dark Red

**Aroma:** Black cherry, pepper hint of cocoa

**Palate:** Red fruit, boysenberry, pink peppercorns, good tannins and lingering finish

### TECHNICAL NOTES:

**Varietal:** 76% Zinfandel, 18% Primitivo, & 6% Petite Sirah

**Vineyard Sources:** Whale Rock Vineyard

**AVA:** Paso Robles

**Harvest Date:** November, 2023

**Bottling Date:** November 7, 2025

**Harvest Sugar:** 25.2° brix

**Oak:** American for 12 months

**pH:** 3.73

**Alcohol:** 15.5%

