

CASTORO CELLARS

2022 ZINFANDEL

WHALE ROCK VINEYARD ESTATE GROWN
TEMPLETON GAP DISTRICT PASO ROBLES



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.

HARVEST NOTES:

Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California; the berries stayed small, and the yields shrunk. Harvest was early and the resulting wines have deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

- Niels and Bimmer Udsen, Founders

WINEMAKER NOTES:

The Whale Rock Zinfandel is 100% from this estate vineyard in the Templeton Gap sub AVA. A few different clones of Zinfandel are represented here, one of which is the Primitivo clone. I always choose to age Zinfandel in small American oak which adds a nice layer of sweet spice and elevated the aroma and flavors in general. Petite Sirah is always an eligible blender for Zinfandel and I incorporated a small amount for added structure and mouthfeel. - Tom Myers, Winemaker

TASTING NOTES:

Appearance: Dark Vibrant Red

Aroma: Black fruit, blueberry, vanilla oak

Palate: Dark fruit, blueberry, pepper and spice. Firm acidity

TECHNICAL NOTES:

Varietal: 96% Zinfandel & 4% Petite Sirah

Vineyard Sources: Whale Rock Vineyard

AVA: Paso Robles

Harvest Date: October & November, 2022

Bottling Date: September 9, 2024

Harvest Sugar: 25° brix

Oak: American for 14 months

pH: 3.61

Alcohol: 14.3%

