

CASTORO CELLARS



2023 ZINFANDEL

WHALE ROCK VINEYARD ESTATE GROWN
TEMPLETON GAP DISTRICT PASO ROBLES

This wine is only made in exquisite vintages where it is warranted. 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.

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:

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. Small American oak barrels are typically our choice which adds a nice layer of sweet spice and elevated the aroma and flavors in general. No blenders were needed in this vintage as the Zinfandel alone was rich with structure and mouthfeel.

- Castoro Cellars Winemaking Team

TASTING NOTES:

Appearance: Dark Vibrant Red

Aroma: Bright notes of cherry, cocoa and vanilla

Palate: Bursting with juicy cherries, oak characteristics of coffee and bittersweet chocolate

TECHNICAL NOTES:

Varietal: 100% Zinfandel

Vineyard Sources: Whale Rock Vineyard

AVA: Paso Robles

Harvest Date: October 19 & November 9, 2023

Bottling Date: September 18, 2025

Harvest Sugar: 25.3° brix

Oak: American for 14 months

pH: 3.52

Alcohol: 15.3%

