

CASTORO CELLARS



2023 ZINFUSION ESTATE GROWN PASO ROBLES

Zinfusion has become quite a coveted wine amongst Zin lovers! This Paso Robles Zinfandel is a marriage of our SIP and CCOF organic certified Estate grown Zinfandel, and Petite Sirah. Each chosen for their unique location and excellent viticulture practices.

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:

What sets this Zinfandel apart from the rest is a focused taste across the vintage, looking for Estate Zinfandel lots displaying the greatest amount of richness, aroma and flavor, intensity and complexity. The process often entails blending lots to their best advantage. The inclusion of Petite Sirah to the blend furthers the goal of complexity and adds welcome structure. - **Castoro Cellars Winemaking Team**

TASTING NOTES:

Appearance: Dark Vibrant Red

Aroma: Bright notes of cherry, cocoa and vanilla

Palate: Lush berries and fruit flavors with subtle tantalizing oak

TECHNICAL NOTES:

Varietal: 84% Zinfandel, 15% Petite Sirah, and 1% Cabernet Sauvignon

Vineyard Sources: Whale Rock and Cobble Creek Estate Vineyards

AVA: Paso Robles

Harvest Date: October 19 & November 9, 2023

Bottling Date: September 15, 2025

Harvest Sugar: 26.1° brix

Oak: American for 14 months

pH: 3.56

Alcohol: 14.8%

