

CASTORO CELLARS

ESTATE CHARDONNAY 2017

A blend of cooler Templeton Gap fruit with our warmer eastside fruit creates a lovely collage of tropical, rich flavors and aromas of Gala apple, ripe pear, and quince. A portion of the blend was barrel fermented for a soft, but lively, palate.

NIELS AND BIMMER UDSEN, *Owners*

HARVEST NOTES

2017 was a picture perfect growing year with late heat. Early bud break and substantial soil moisture from the above average and much needed rain caused the grapes to grow rapidly and build beautiful canopies which ended up being crucial later. A sustained heat wave hit California and the vines with adequate canopy survived well. It was a rush to the finish line before the rains arrived. Overall – fully mature grapes and excellent wine.

WINEMAKER NOTES

The goal for the Estate Chardonnay is smooth, refreshing, and delicious! About 20% of the blend is from Whale Rock Vineyard on the westside and fermented in small, French oak. This creates weight in the mid-palate and an elegance to the blend. A splash of Viognier is added before bottling to add pineapple aromas and a little more length on the finish.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Light straw, golden yellow

AROMA: Apple, pear, pineapple, quince, nutmeg and graham cracker

PALATE: Toasted marshmallows, apple pie, roundness through the mid palate

TECHNICAL NOTES

VARIETAL: 88% Chardonnay, 12% Viognier

VINEYARD SOURCES: Whale Rock, Jack Knife, Double Black, Hog Heaven, Dos Viñas, Blind Faith **AVA:** Paso Robles **HARVEST DATE:** Sept. 1, 2017

BOTTLING DATE: Feb. 14, 2019 **HARVEST SUGAR:** 25.1° brix

OAK: French **OAK AGE:** 4 months **ALCOHOL:** 13.6%

TA: 0.70g.100mL **pH:** 3.25



ACCOLADES

91 POINTS: Wine Enthusiast

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