

CASTORO CELLARS

ESTATE CHARDONNAY 2018

A blend of our cooler Templeton Gap and warmer eastside fruit creates a lovely collage of rich tropical flavors with 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

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

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 Falanghina is added before bottling to add pineapple aromas and a little more length on the finish.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Light golden yellow

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

PALATE: Slight toasted marshmallows, apple pie, roundness through the mid palate

TECHNICAL NOTES

VARIETAL: 90% Chardonnay, 10% Falanghina

VINEYARD SOURCES: Whale Rock, Hog Heaven, Blind Faith, Double Black

AVA: Paso Robles **HARVEST DATE:** September 1, 2018

BOTTLING DATE: June 7, 2019 **HARVEST SUGAR:** 23.0° brix

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

TA: 0.62 g.100mL **pH:** 3.44

