

# CASTORO CELLARS

## *Reserve* CHARDONNAY 2018 WHALE ROCK VINEYARD

The Reserve Whale Rock Chardonnay is sourced from our Whale Rock, CCOF Certified Organic, vineyard. Half of the grapes were fermented in small French and American oak barrels and aged on the lees for a creamy, elegant middle palate. The other half of the grapes were cold-fermented in stainless steel to preserve the tropical flavors. Always a treat with rich seafood dishes and creamed soups. Serve slightly chilled.

NIELS AND BIMMER UDSEN, Owners

### HARVEST NOTES

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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

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Whale Rock Vineyard, situated in the Templeton Gap area, provides a great microclimate for Chardonnay. A prominent maritime influence promotes fruit development while retaining crisp acidity. A cool fermentation, aging in oak, and on yeast lees, resulted in this bottling having high structure with layers of fruit and oak characteristics. Bottling is typically within 12 months of harvest to prioritize freshness over age.

TOM MYERS, Winemaker

### TASTING NOTES

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APPEARANCE: Clear golden yellow

AROMA: Green apples, juicy pears, and shortbread

PALATE: Fruity, yet dry with softer middle, crisp and lengthy finish

### TECHNICAL NOTES

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VARIETAL: 100% Chardonnay VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: September 27, 2018

BOTTLING DATE: Aug. 31, 2019 HARVEST SUGAR: 20.0° brix

OAK: French and American OAK AGE: 5 Months ALCOHOL: 14.0%

TA: 0.61 g/100mL pH: 3.44

