

CASTORO CELLARS

Reserve PASOFUSION 2016

This big wine brings together flavors that define Paso Robles. Made predominately with Petite Sirah, Syrah and Charbono, the Pasofusion offers fruit and spice with the perfect amount of tannins to coat your palate. Enjoy this wine with family and friends alongside your favorite cut of red meat.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

The harvest of 2016 was nearly ideal. No frost events in spring and generally seasonal weather with some well-timed heat spells to aid in ripening the grapes. In September, the temperatures made big swings from night and day which lengthened the hang time on the vines and resulted in very balanced wines with crisp acidity and mild tannins.

WINEMAKER NOTES

The key to a great blend is synergy and balance. All components of the blend must play well together, and each wine adds a quality that improves the overall blend. The Pasofusion starts as a big, tannic blend with Petite Sirah, Syrah, and Charbono. Carignane is blended in to add more red berry fruit and softness to the middle of the palate. Aging for 15 months in oak tames the tannins and softens the finish.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Dark purple, ruby red

AROMA: Wild Strawberry, dark berry, leather, cinnamon spice, and coffee

PALATE: Strawberry, dark berry, leather, cedar, dark chocolate, and coffee

TECHNICAL NOTES

VARIETAL: 34% Petite Sirah, 34% Charbono, 27% Syrah, 5% Carignane

VINEYARD SOURCES: Blind Faith, Whale Rock

AVA: Paso Robles HARVEST DATE: Oct. 1, 2016

BOTTLING DATE: Sept. 13, 2017 HARVEST SUGAR: 24.8° brix

OAK: French & American OAK AGE: 15 months ALCOHOL: 13.7%

TA: 0.64 g/100mL pH: 3.9

