

# CASTORO CELLARS

## ROSÉ 2017

For many years we have enjoyed Rosé on our travels to France and Italy. We asked ourselves, 'Why isn't this popular at home?'. We are so happy to see a Rosé renaissance everywhere. Enjoy this beautifully made wine anytime with lunch, poolside, picnicking or with your favorite friend! It is guaranteed to put a smile on your face.

NIELS AND BIMMER UDSEN, *Owners*

### HARVEST NOTES

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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

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Grapes for this wine were gently pressed such that little color gets expressed from the skins. However, with the modicum of color come distinctive flavors that identify great Rosé. The pressed juice was cold fermented in stainless steel; the fermentation lasting five weeks to help entrain bright aromas and flavors. Upon completion there is little to do except clarify the wine and prepare for bottling, while it has maximum flavor intensity. This is a wine that gets its identity from the grapes and the fermentation, thus short maturation time and no oak aging is preferred.

TOM MYERS, *Winemaker*

### TASTING NOTES

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**APPEARANCE:** Peach, slight pink salmon hue

**AROMA:** Strawberry, lemon zest, white peach

**PALATE:** Strawberry, grapefruit, peach, Meyer lemon

### TECHNICAL NOTES

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**VARIETAL:** 52% Syrah, 23% Grenache, 16% Albariño, 9% Chardonnay

**VINEYARD SOURCES:** Whale Rock, Double Black, Hog Heaven

**AVA:** Paso Robles **HARVEST DATE:** September 2017

**BOTTLING DATE:** May 9, 2018 **HARVEST SUGAR:** 20.4° brix

**OAK:** No oak **OAK AGE:** N/A **ALCOHOL:** 12.2%

**TA:** 0.55 g.100mL **pH:** 3.4

