

CASTORO CELLARS

Reserve VIOGNIER 2016

The 2016 Viognier is Estate Grown in our SIP Certified (Sustainability in Practice) Dos Viñas Vineyard on the eastside of Paso Robles. Viognier is a great alternative to Chardonnay, it's full-bodied and displays tropical fruit aromas and flavors. Enjoy slightly chilled with or without food.

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

Making Viognier takes patience. It's usually one of the last white grapes that we pick and it's one of the longest fermentations at the winery. A long, cold fermentation in stainless steel tanks retained the Viognier floral and fruit characteristics that Paso Robles is known for. Viognier naturally has a fuller body than many white wines, so the key is to balance the weight with enough acidity to make a refreshing, crisp finish without compromising the elegance of the wine.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Medium golden yellow

AROMA: Orange zest, dried apricot, ripe peach

PALATE: Grilled pineapple sweetness, lemon-mousse acidity, long finish

TECHNICAL NOTES

VARIETAL: 100% Viognier VINEYARD SOURCES: Dos Viñas

AVA: Paso Robles HARVEST DATE: Sept. 2016

BOTTLING DATE: Aug. 8, 2017 HARVEST SUGAR: 25.0° brix

OAK: n/a OAK AGE: None ALCOHOL: 14.5%

TA: 0.67 g/100mL pH: 3.31

