

CASTORO CELLARS

ESTATE ZINFANDEL 2016

This Zinfandel is another stunning wine with classic, fresh berry brightness! Sourced from our favorite Estate Zinfandel vineyards, these grapes get a lot of sunshine for full ripening and flavor development. Flavors of raspberry and blackberry jam fill your mouth, with a subtle baking spice finish. Enjoy this fruit forward wine with your favorite pasta dish or grilled meat entrée.

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 goal for making the Estate Zinfandel is to showcase the beautiful Zinfandel fruit characters. Oak aging is used to frame the fruit and add structure to the wine, without overpowering the bright fruit aromas and flavors. American oak is used for Zinfandel to integrate subtle vanilla-coconut flavors into the wine to create a lushness and fullness in the mid-palate. A successful Zinfandel starts with harvesting the grapes at the perfect time. Followed by getting the ripe, jammy flavors without waiting too long and getting over-ripe raisin flavors.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Bright red, ruby

AROMA: Raspberry and strawberry jam, herbs and coconut

PALATE: Ripe plum, medium-full bodied, soft tannins, medium-long finish

TECHNICAL NOTES

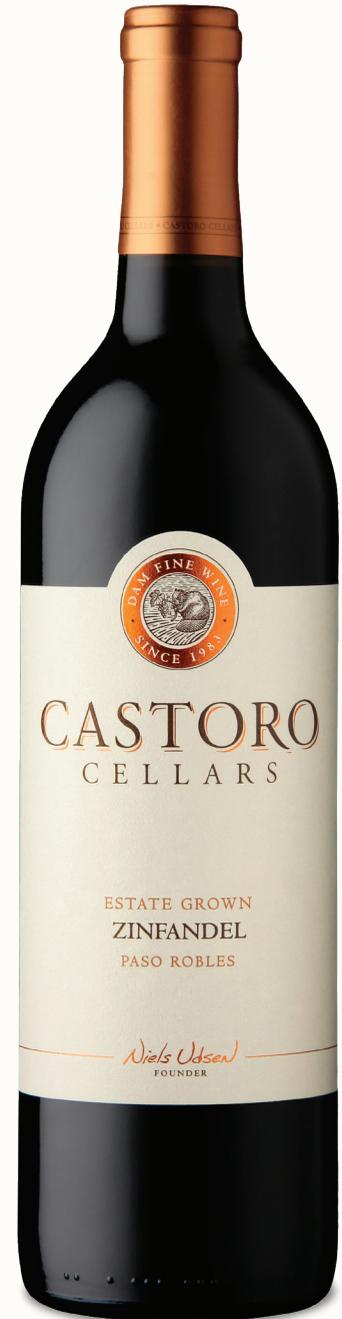
VARIETAL: 77% Zinfandel, 13% Barbera, 10% Petite Sirah

VINEYARD SOURCES: Double Black, Blind Faith, Whale Rock, Jack Knife, Hog Canyon **AVA:** Paso Robles

HARVEST DATE: Oct. and Sept. 2016 **BOTTLING DATE:** May 17, 2017

HARVEST SUGAR: 26.3° brix **OAK:** French and American

OAK AGE: 10 months **ALCOHOL:** 15.7% **TA:** 0.63 g.100mL **pH:** 3.6



ACCOLADES

91 POINTS: Wine Enthusiast

WWW.CASTOROCELLARS.COM



FOLLOW US @CASTOROCELLARS   
