

CASTORO CELLARS

ALBARIÑO 2017

The 2017 Albariño is from our estate vineyards in Paso Robles, bringing minerality, acidity, and tropical fruit characteristics. True to its Northern Spanish heritage, this wine is delicate, but robust. Oakenshield Wines are created to celebrate the spirit of the good life to be enjoyed with friends and family both past and present. Pair with seared scallops, mussels, tapas, or paella.

NIELS AND BIMMER UDSEN, *Owners*

HARVEST NOTES

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

Albariño a delicious, refreshing white wine that pairs with our long, summer nights in Paso Robles. There is a lot of natural acidity in the grape, so the trick is to be patient and not panic about the grapes getting over-ripe. A long, cool stainless-steel fermentation retains the tropical fruit aromas and minerality.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Pale lager yellow

AROMA: Wet stone, peach, melon, honeydew

PALATE: Melon and pineapple, fullness in mid-palate with nice acid

TECHNICAL NOTES

VARIETAL: 100% Albariño

VINEYARD SOURCES: Double Black **AVA:** Paso Robles

HARVEST DATE: Sept. 1, 2017 **BOTTLING DATE:** Aug. 3, 2018

HARVEST SUGAR: 23.1° brix **OAK:** N/A **OAK AGE:** N/A

ALCOHOL: 13.8% **TA:** 0.69 g.100mL **pH:** 3.4

