

CASTORO CELLARS

Reserve CHARBONO 2017 WHALE ROCK VINEYARD

Our Charbono is made with organic grapes from our Whale Rock Vineyard located in the Templeton Gap area of West Paso Robles. Typically one of the last grapes to be harvested, the long hang time allows the flavors to fully mature and create an exceptional wine reminiscent of the great Italian vintages. It displays smoked cherry, violets, and vanilla. There are flavors of blueberry pie, black cherry followed by a finish with supple tannins. A treat and unique wine for any cellar!

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

Charbono is one of our last varieties to be picked as it slowly ripens in the Templeton Gap. Charbono can exhibit “foxy” characters and make the wine one dimensional. The goal is to pick once the flavors have developed into more dark fruits such as black cherry and blueberry. The wine is put on oak for 10 months to allow the tannins to soften. The oak also adds baking spice and vanilla flavors to round out the rich dark fruit component.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Rich blue/red hue

AROMA: Black cherry, violets, plum, and vanilla oak

PALATE: Blueberry pie, plum, black cherry, and supple tannins on the finish

TECHNICAL NOTES

VARIETAL: 95% Charbono, 5% Carignane VINEYARD SOURCES: Whale Rock

AVA: Paso Robles HARVEST DATE: October 24, 2017

BOTTLING DATE: May 23, 2019 HARVEST SUGAR: 22.5° brix

OAK: French & American OAK AGE: 10 months ALCOHOL: 13.3%

TA: 0.62 g/100mL pH: 3.86

