

CASTORO CELLARS

DUE MILA DODICI 2015

Dodici means twelve in Italian and this is our 12th version of our Reserve Bordeaux based blend. We select the star lots from that harvest, blend them together, and then put it to bed in our best barrels from a variety of forests and coopers to optimize the complexity. Definitely a cellar-worthy wine. Cheers!

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

Spring of 2015 began warm and pushed bud break early causing the harvest to begin before the annual average. The warmth helped the grapes mature beautifully and fully. Inexplicably the yields were unusually low across Paso Robles. The resultant wines are very full in color, flavor and aromas. Truly an exceptional vintage.

WINEMAKER NOTES

Ideally creating blends has the ability to make a better or more complex wine than having the individual wines on their own with harmony and balance being the primary goal. The base of this blend is our Reserve Cabernet Sauvignon. The question becomes, what can improve this wine? Malbec adds girth or weight to the middle without adding excessive tannins. Malbec also adds crushed cherry flavors and floral-violet notes. The percentages of the two wines are tweaked until we hit the sweet spot.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Medium red

AROMA: Violets, leather and spice, smoked meat, dark black fruits

PALATE: Ripe blackberry and cherry, vanilla spice, cigar box, supple tannins

TECHNICAL NOTES

VARIETAL: 56% Cabernet Sauvignon, 44% Malbec

VINEYARD SOURCES: 56% Whale Rock, 44% Hog Canyon

AVA: Paso Robles HARVEST DATE: Sept. and Nov. 2015

BOTTLING DATE: Aug. 2, 2018 HARVEST SUGAR: 24.5-26.3° brix

OAK: French and American OAK AGE: 15 months ALCOHOL: 14.0%

TA: 0.61 g.100mL pH: 3.84



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