

CASTORO CELLARS

Reserve PETITE SIRAH 2015

This is a blend of our Blind Faith and Hog Canyon Vineyards in Paso Robles as a tribute to one of our favorite red grapes. Petite Sirah is typically a tannic, huge wine, but long hot days in Paso Robles with cooler evenings creates concentrated flavors and high acidity to balance the high sugars. A great wine to complement any hearty grilled meat dish. You will be able to enjoy this wine for many years.

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

A couple of mistakes to avoid when making a Petite Sirah is over extracting it during fermentation or adding too much oak character during the aging process. Over extracting the wine creates a very tannic and harsh finish. Because it's a tannic wine, oak aging is necessary to tame it, but not too much new oak that the oak flavors cover the jammy fruit characteristics. It's a careful balance of higher alcohol, plentiful tannins, and acidity that make this wine such a treat.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Dark purple

AROMA: Wild strawberry, blackberry preserves and violets

PALATE: Jammy, lush and full of polished tannins.

TECHNICAL NOTES

VARIETAL: 100% Petite Sirah VINEYARD SOURCES: Blind Faith and Hog Canyon AVA: Paso Robles HARVEST DATE: October 1, 2015
BOTTLING DATE: August 30, 2017 HARVEST SUGAR: 25.5° brix
OAK: French and American OAK AGE: 18 months ALCOHOL: 14.8%
TA: 0.65 g/100mL pH: 3.85

