

CASTORO CELLARS

ESTATE ROSÉ 2018

The 2018 Castoro Rosé is SIP Certified and CCOF Certified Organic. The grapes came from two estate vineyards and is made predominantly out of Grenache and Zinfandel. Picked at reduced sugar content allows the alcohol to stay low and the acidity to shine in this rosé. This wine makes a great summer sipper and is very food friendly.

NIELS AND BIMMER UDSEN, *Owners*

HARVEST NOTES

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a high spell of 100-degree days for an extended period which pushed the ripening into high gear. After that the temperatures moderated, and the grapes came in over an extended period. Berries sized up and the yields were just slightly above our estimates. Great color and extraction all around!

WINEMAKER NOTES

The cold picked grapes went straight to press and pressed lightly as to not extract heavy tannin or color. The juice goes through a long cold ferment as to preserve the aromatics, fermented and stored in stainless steel tanks for up to 6 months before bottling. The wine opens with aromas of peach and strawberry followed by citrus peel and white flowers. On the palate flavors of strawberry and white peach dominate with subtle hints of raspberry. A balanced crisp acidity makes this wine a great summer sipper and food friendly wine.

TOM MYERS, *Winemaker*

TASTING NOTES

APPEARANCE: Salmon red

AROMA: Peach, citrus peel, strawberry and white flower

PALATE: Strawberry, white peach with hints of raspberry, crisp acidity

TECHNICAL NOTES

VARIETAL: 57% Grenache, 34% Zinfandel, 9% Syrah

VINEYARD SOURCES: Whale Rock and Double Black

AVA: Paso Robles **HARVEST DATE:** Sept. & Oct. 2018

BOTTLING DATE: March 5, 2019 **HARVEST SUGAR:** 20.4° brix

OAK: No oak **OAK AGE:** N/A **ALCOHOL:** 13.6%

TA: 0.59 g.100mL **pH:** 3.4



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