

CASTORO CELLARS

Reserve VIOGNIER 2017 DOS VIÑAS VINEYARD

The 2017 Viognier is Estate Grown in our SIP Certified (Sustainability in Practice) Dos Viñas Vineyard on the eastside of Paso Robles. Viognier is a great alternative to Chardonnay, it's full-bodied and displays tropical fruit aromas and flavors. Enjoy slightly chilled with or without food.

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

Making Viognier takes patience. It's usually one of the last white grapes that we pick and it's one of the longest fermentations at the winery. A longer hang time on the vine develops the tropical characteristics, so we must ignore the grape chemistry and pick by taste, allowing the fruit plenty of time to ripen. A long, cold fermentation in stainless steel tanks retained the Viognier floral and fruit characteristics that Paso Robles is known for. Viognier naturally has a fuller body than many white wines, so the key is to balance the weight with enough acidity to make a refreshing, crisp finish without compromising the elegance of the wine.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Soft golden yellow

AROMA: Floral, honey, cream, apricot, citrus and tropical fruit

PALATE: Round mid-palate, good acid on finish, fresh orange zest

TECHNICAL NOTES

VARIETAL: 100% Viognier VINEYARD SOURCES: Dos Viñas

AVA: Paso Robles HARVEST DATE: September 30, 2017

BOTTLING DATE: Aug. 17, 2018 HARVEST SUGAR: 23.0° brix

OAK: n/a OAK AGE: None ALCOHOL: 14.1%

TA: 0.66 g/100mL pH: 3.26

