

# CASTORO CELLARS

## Reserve ZINFANDEL 2017

### WHALE ROCK VINEYARD

This wine is from our CCOF-Certified organic Whale Rock Vineyard that is nestled on the west side of the Paso Robles AVA. The Whale Rock Vineyard tends to exhibit dark raspberry and bright cherry notes that explode in the mouth coupled with a spiciness characteristic of rich Zinfandels. Pair this delicious Zinfandel with burgers, grilled sausages, lamb chops and pork.

NIELS AND BIMMER UDSEN, Owners

#### HARVEST NOTES

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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

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Primitivo is a well-known clone of Zinfandel and we have specified its composition in the wine; the balance being made up of unspecified Zinfandel clones plus Syrah. After an eight-day fermentation on skins the wine was settled and racked several times. Ultimately the wine was aged for nine months in our sole 1,300-gallon oak upright. Here it can extract a balanced amount of oak flavor and develop with minimal air contact. In this fashion the bright aromas and flavors are retained.

TOM MYERS, Winemaker

#### TASTING NOTES

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APPEARANCE: Black cherry red

AROMA: Vanilla, raspberry, pie crust

PALATE: Rich roundness, raspberry and sweet vanilla, black pepper spice

#### TECHNICAL NOTES

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VARIETAL: 50% Zinfandel, 32% Primitivo, 18% Syrah

VINEYARD SOURCES: Whale Rock AVA: Templeton Gap, Paso Robles

HARVEST DATE: Oct. 2015 BOTTLING DATE: September 20, 2017

HARVEST SUGAR: 26.2° brix OAK: French and American

OAK AGE: 9 months ALCOHOL: 14.5% TA: 0.67 g.100mL pH: 3.71



ACCOLADES

91 Points: Wine Enthusiast

