

CASTORO CELLARS

Reserve PINOT NOIR 2016

WHALE ROCK VINEYARD

This Pinot Noir is made completely from our CCOF Certified Organic Whale Rock Vineyard. This wine expresses the best qualities of a full-bodied Paso Robles Pinot Noir with a balanced and crisp palate. Pair this wine with grilled salmon or a creamy and hearty squash-based soup.

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

The harvest of 2016 was nearly ideal. No frost events in spring and generally seasonal weather with some well-timed heat spells to aid in ripening the grapes. In September, the temperatures made big swings from night and day which lengthened the hang time on the vines and resulted in very balanced wines with crisp acidity and mild tannins.

WINEMAKER NOTES

This Whale Rock Pinot Noir has a cherry red hue. Its aroma is filled with ripe cherries complemented with sweet spice and oak aromas. Delicate tannins tie in with a lean crisp body and clean fruit that hold in the finish. Good intensity of aromas and flavors. A standout in typicity of a Paso Robles Pinot Noir.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Brilliant ruby and garnet color

AROMA: Cherry tart, dried cranberries, subtle oak and vanilla notes.

PALATE: Balanced acid, lingering soft tannins, tart cherry and vanilla

TECHNICAL NOTES

VARIETAL: 100% Pinot Noir

VINEYARD SOURCES: Whale Rock

AVA: Paso Robles, Templeton Gap HARVEST DATE: Sept. 2016

BOTTLING DATE: Feb. 2017 HARVEST SUGAR: 25.6° brix

OAK: French and American OAK AGE: 5 months ALCOHOL: 14.2%

TA: 0.57 g/100mL pH: 3.79

