



CASTORO CELLARS

ESTATE CHARDONNAY 2019

Sourced from our CCOF organically certified east and west side vineyards, this Chardonnay gets a good balance of crisp and tropical flavors. The goal with this wine is to create a smooth, refreshing, and delicious Chardonnay. This wine was all cool fermented in stainless steel tanks and laid down to age about 8 months in total.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

WINEMAKER NOTES:

The 2019 Castoro Cellars Estate Chardonnay is sourced from our vineyards in the Templeton Gap and the Estrella district. The Templeton Gap (Whale Rock vineyard) portion is consistently lean and crisp while the Estrella district vineyards add warmer tropical characters to the final blend. All were cool fermented in stainless steel tank. Then the Whale Rock portion was small oak aged for 3 months. Rather than clarifying immediately after fermentation the Chardonnay is kept on its yeast sediment for further flavor and texture development. Finally, all components are brought together and prepared for bottling.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Golden straw yellow

AROMA: Green apple, pear, and oak

PALATE: Apple, guava and vanilla with a balanced acidity. Sweet oak on mid-pallete

TECHNICAL NOTES:

VARIETAL: 100% Chardonnay

VINEYARD SOURCES: Whale Rock, Jack Knife, Hog Heaven and Double Black

AVA: Paso Robles **HARVEST DATE:** September 1, 2019

BOTTLING DATE: December 10, 2020 **HARVEST SUGAR:** 23.4° brix **OAK:** French

OAK AGE: 8 months **ALCOHOL:** 13.5% **TA:** 0.59 g. 100ml **pH:** 3.53

