



CASTORO CELLARS

Estate Sauvignon Blanc 2012

One of my favorite white wines, beautiful with shellfish appetizers and most light fish entrees. This wine reminds me of the Marlborough region of New Zealand, highly aromatic and lush in flavor. A touch of Gewurztraminer from our Hog Heaven vineyard adds a bit of spiciness to both the aroma and flavor. The Sauvignon Blanc grapes are predominately from our Dos Viñas Vineyard. Both vineyards lie in the foothills facing south towards Paso Robles. This is a fresh and crisp vintage, with classic Sauvignon Blanc aromas. The mouth is clean and has lingering citrus notes. I suggest that you sauté scallops in butter with a bit of this wine and garlic. Squeeze a little lemon on top and enjoy with chilled Sauvignon Blanc.

Harvest Dates	October 17, 2012
Harvest Sugar	24.0° Brix
pH	3.44
Total Acidity	.64g/100ml
Residual Sugar	0.17%
Alcohol	13.0%
Cases Produced	3000
Bottled	March 20, 2013



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CELLARS**

WE ARE COMMITTED TO SUSTAINABLE FARMING,
LOCAL GRAPES, MATCHING INDIVIDUAL VINEYARDS
AND MICROCLIMATES WITH WINEMAKING
TECHNIQUES THAT MAGNIFY THE QUALITY OF THE
REGION'S VARIETALS. WE BELIEVE EVERY BOTTLE OF
OUR WINE EXEMPLIFIES THIS COMMITMENT.

Niels Udsen FOUNDER

PASO ROBLES • ESTATE GROWN
SAUVIGNON BLANC

2012

100% ALC BY VOL