



CASTORO CELLARS AT-A-GLANCE

“Dam Fine Wine”

Castoro Cellars was founded by the husband and wife team of Niels and Bimmer Udsen with a warm and welcoming style. The winery was named after the Italian translation of Niels’ long-time nickname, “Beaver,” prompting the motto “Dam Fine Wine.” From the wine cellar to the tasting room, all who contribute to Castoro wines hold strongly to the belief that high quality wines should be accessible to all consumers.

“We feel wine is an essential part of the daily meal. We provide consumers with a quality wine at a price that will allow them a fine bottle with almost every meal,” says Niels.

History

One of the oldest wineries in the Paso Robles AVA, Castoro Cellars is said to have taken the backwards approach to developing a brand. They began making wine in the early 1980s, and, over the course of the next ten years, bought equipment and opened a tasting room. The winery site was purchased in 1991, and within the past decade, existing vineyards were purchased and new vineyards planted.

Within this span of time, Castoro has grown from making a few barrels of wine in a rented corner of someone else’s winery to developing a custom-crush operation and a 25,000 case winery.

Maintaining quality while increasing production can be a challenging task for small wineries. However, Castoro has managed to expand production without sacrificing quality. “The size of the winery relative to our brand has allowed us to have built-in growth capability without compromise. This situation is still in place,” says Niels.

Vineyards

In addition to the grapes grown in their own vineyards, Castoro Cellars buys fruit from over 20 different growers. Castoro Cellars has had a relationship with many of their vineyard sources for several years, seeking out those willing to invest the extra effort necessary to produce high quality fruit.

Focusing primarily on Paso Robles grapes, Castoro Cellars only buys grapes from two vineyards outside the AVA. Castoro Cellars works with a vineyard company that performs extensive grower relations and strives to continuously improve grape quality in all Castoro’s vineyard sources. The wide variety of vineyard sources offers the flexibility necessary to choose only the best fruit every year.

Winemaking

The winemaking team of Niels Udsen, Winemaker Tom Myers and Assistant Winemaker Mikel Olsten, have worked together at Castoro Cellars since 1990.

Winemaking at Castoro begins in the vineyard as the team magnifies the fruit quality by matching the proper variety and clone to specific vineyard areas and employing proven viticultural techniques. The process comes full-circle in the winery, as the appropriate winemaking techniques, fermentation temperatures, and oak selections mature the grapes into a complex and balanced wine. The Paso Robles AVA is the backbone of Castoro Cellars' wines, providing fresh fruit characters, and the ability to be approachable young, while still aging very well.

Castoro Cellars is generally recognized for their long list of affordable wines, with a special focus on their Paso Robles Zinfandel and Cabernet Sauvignon. They consider their "Vineyard Tribute Zinfandel" and "Giubbini Vineyard Zinfandel" to be their flagship Zinfandels.

Winery & Tasting Room

Castoro Cellars' winery and tasting room are located in two separate and distinct settings. The winery is located "off the beaten path" and provides the space desired for Castoro's production facilities. Niels designed the layout of the facilities to specifically meet the needs of Castoro's winery operations. Niels explains, "I am a production-oriented person and am always looking for ways to increase quality and efficiency. The winery isn't our showplace; we don't have big stone pillars and art collections, but we have everything we need to make great wine."

The Tasting Room has been at its current location in Templeton, at the corner of Highway 46W and Bethel Road, since 1993, allowing for easy visitor access. Consumers are led under a 100 ft. long grape arbor into the attractive, Mediterranean style tasting room, where the resident tasting room cat can be found lounging in front of the large stone fireplace. A spacious art gallery exhibiting local talent can be found next to the tasting room, and outside, a large picnic area and gazebo invite visitors to enjoy lunch while relishing views of the sprawling Cobble Creek vineyards.

The Tasting Room staff has worked at Castoro Cellars for many years and has garnered a reputation for their incredible hospitality. They are more than happy to assist any wine palate in discovering a favorite Castoro wine and, keeping families and designated drivers in mind, provide an alcohol-free Zinfandel Grape Juice. A multitude of other local treasures are also available for purchase, including freshly canned jams and jellies, rich marinades and spices, and handmade jewelry.

Events

Castoro’s art gallery provides the perfect indoor venue for a variety of events, while the picnic grounds offer ample seating and a stage with a backdrop of the expansive vineyards. Thus, Castoro Cellars has become a prime location for local concerts and events. They serve as one of the main destinations for the SLOFOLKS music series, among others, and many well-known artists have played at Castoro. The facilities at Castoro are also available for consumer events.

Wine Club

For those who can’t get enough “Dam Fine Wine,” Castoro Cellars offers a membership in their wine club. Club members receive 2 bottles of wine every month, enjoy discounts on wine and other tasting room products, receive free tastings with every visit, and have access to special reserve releases.

Contact Info

Castoro Cellars Tasting Room, 1315 N. Bethel Road, Templeton, CA, 93465
Tasting Room Phone: (888) DAM-FINE or (888) 326-3463; Tasting Room Fax: (805) 238-2602
Winery Phone: (805) 467-2002; Winery Fax: (805) 467-2004; www.castorocellars.com

Directions to Tasting Room

From the US-101, take the CA-46 WEST toward Cambria/Hearst Castle; turn left on N. Bethel Road. Castoro Cellars Tasting Room is located at 1315 N. Bethel Road.

