

Tasting Notes

from Master Sommelier, JOE SPELLMAN



2009 JUSTIFICATION

This ripe, plump vintage is tempered by the natural crispness of our cabernet franc driving this wine as always. Gorgeous floral aromatics and deep cherry fruit in the nose. Medium-weight, low-tannin palate and long savory finish complete the pleasure.



2010 RESERVE CHARDONNAY

Our most intense white wine is full of the glorious toastiness of barrel fermentation but the dance of fresh crisp apple aromas keeping it lively. The deception continues as the wine lilt with dry, tart lemon curd flavors and a long and harmonious finish, ideal for butter-dipped lobster or crablegs.



2009 CABERNET SAUVIGNON

Dense with black fruit and plum notes, our lively and open cabernet bottling offers our usual fruit-intense style with more heft than we've seen in the past few vintages. Black fruit flavors continue on the bold but balanced palate. A delicate sense of vanilla sweetness from our American cooperage lifts the finish.



2010 VIOGNIER

Here our northern-Rhone instincts make this white-flower/citrus blossom nose continue through the brisk palate feel of a cooler climate wine. White peach, tart quince, even a bright berry or two come to mind. A fabulous aperitif or pairing with lightweight hors d'oeuvres!



2009 SAVANT

Likely our most savvy SAVANT to date, its spicy syrah notes carrying the nose with deep cassis and boysenberry aromas, and a generous sense of midpalate power from the structural cabernet sauvignon. SAVANT's big finish thrills every time with seared rare meat or with a bold cheese.



2008 ISOSCELES

The always profound merge of red and black berry aromas, cocoa powder, and rosy red ripeness come together here, with the usual dense structure and stiff backbone (from our top cabernet lots and a drop of petit verdot) that make Isosceles the Paso Robles cellar king. Yet the forwardness of the vintage and the modest midpalate fruit core seem more ready-to-drink than ever.

JUSTIN
Wine SOCIETY