

JUSTIN

VINEYARDS & WINERY

2004 Sauvignon Blanc

Vintage Summary

The 2004 vintage began with relatively low rainfall. As a result, our grapevines spent most of the growing season dry farmed. In early June, we removed laterals and selective leaves to manipulate the canopy, and allow filtered light to penetrate the clusters. The warmest summer since 1997 produced consecutive months of 90 degree temperatures. Warm weather and minimal water resulted in our Sauvignon Blanc being harvested 3 weeks earlier than normal (August 12th), intensifying flavors and retaining acidity.

Vineyard Practices

Our Sauvignon Blanc is sourced from two vineyards on the central coast. A majority of the fruit comes from the Edna Valley, near San Luis Obispo. This vineyard has a cooler climate than that of Paso Robles and has deep, sandy soils with high fertility. The plants have full canopies and are aggressively pruned and shoot thinned to expose sunlight to the clusters. The cooler climate Sauvignon Blanc has characteristics of a grassy style wine. The other vineyard is located on the steep hillsides of Paso Robles. The vineyard consists of heavy limestone soils and has a lack of fertility and vigor. Here the goal is to promote growth and canopy and prevent the hotter sun of the Paso Robles from sunburning the grapes. The result is wine with high acidity and tropical fruit flavors.

Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in early August due to the unusually warm weather. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated color, flavor, pH and Total Acidity (TA) to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. All our Sauvignon Blanc is whole cluster pressed. We inoculated the Sauvignon Blanc with M2 yeast, a strain used for its inherent citrus characteristics. The wine was 100% tank fermented to retain the crisp acidity and grassy flavors commonly found in Sauvignon Blanc. No malo-lactic fermentation took place and the wine never touched wood through its 8 month ageing process.

Tasting Notes

Lemon zest and fresh cut grass aromatics make this wine scream acidity. The entry has crisp green apple flavors that flow into a soft, round, concentrated mid palate. The natural acidity in this wine creates a crisp, clean tropical finish.

Closure:

The 2004 vintage marks the first year we have used a Stelvin screwcap as a closure for Sauvignon Blanc. The purpose of screwcap is to provide a closure that has no short-term and/or negative effect on a wine that's purpose is to be consumed within 3 years of bottling.

Specifics

Tank aging: 8 months in topped up stainless steel

Blended: 3/21/ 2005

Harvest dates: 8/12/ 2004

Brix at Harvest: 24.2

Harvest method: 100% hand-harvested

Fermentation: 14 days with M2

pH: 3.15

Total Acidity: .75g/100ml

Barrels: None

Yeasts: M2

Barrel replacement: No barrels

Racking: Once-Post Fermentation

Fining: none

Filtering: Sterile

Bottled: April 28, 2005

Closure: Stelvin Screw Cap

Alcohol: 14.5%

Malolactic fermentation: None

Cold Stabilized: April 2, 2005