

JUSTIN *Production Notes*



*Seamless elegance from
start to finish*

Appellation: Paso Robles
Composition: 67% Cabernet Franc,
33% Merlot
Bottling Data:
pH: 3.65
Total Acidity: 0.60 g/100ml
Alcohol: 14.9% by volume
Bottling Period: 5/9/2011
Release Date: August 1, 2011

2009 JUSTIFICATION

Philosophy

This has become one of JUSTIN's iconic wines in a very brief time. It is a unique blend inspired by the Bordeaux "right-bank" regions of St. Emilion and Pomerol, where very little cabernet sauvignon is grown due to soil and drainage conditions. JUSTIN has always been "justifiably" proud of the excellent cabernet franc on our property, and our small plots of merlot give it just the right richness of fruit in a serious and cellarable wine. It offers a touch more elegance than our complementary ISOSCELES blend, and sees a briefer time in French-only oak as well.

Vintage Summary

The 2009 growing season began with an early bud break (early March) due to the extremely warm spring temperatures. An early April frost rolled into the Paso Robles area but our vineyards were unaffected due to their hillside stature. A warm consistent summer segued into moderate early fall. The balanced weather allowed us to pick on flavor profiles without any concerns of excessive heat or cooler temperatures. Our red wine sources and home vineyard have shown incredible density and power of varietal expression, despite a ferocious rainstorm that dropped over 9 inches of rain on October 14, when over 80% of the grapes were already in tank or barrel. This delayed the completion of harvest, but the relentless vines shrugged off the water and retained great concentration and flavor. The style of the vintage will be flashy and intense.

Harvest Notes

Harvest Period: 9/7 – 11/04/2009
Average Brix at Harvest: 25.7° Brix
Vinification:

Fermentation: 18-days in open and closed top fermentation vessels

Pump-overs: Twice daily aerobic pump overs

Maceration: 24 days including fermentation

Maturation: 16 months in 100% French Oak Barrels (45% New French Oak)

Tasting Notes

Color: Bright, medium to dark Ruby core with purple highlights around the rim.

Aroma: Medium plus intensity, Elegant bright red and black fruit of cherries, cassis and some blackberry perfectly combined with tobacco, pencil lead with subtle vanilla and slight anise spice.

Palate: Bright red cherry, with darker cassis and berry notes at the beginning. Sustained fruit with dusty tobacco, vanilla and licorice in the mid palate. Long, complex finish dominated by bright cherry, with a pleasing combination spice, mineral and herbs.