

# JUSTIN

## VINEYARDS & WINERY

### 2003 Cabernet Sauvignon

#### Vintage Summary

The vintage began with the warmest winter since 1996. As a result, our grapevines began their growing season 2 weeks earlier than normal. A warm spring followed and in early June, temperatures began to climb and the ripening followed. A few cool spikes in late August allowed the vines to slow down and rest before the critical period prior to harvest. September and October followed with warm consistent weather that ripened our Cabernet Sauvignon evenly. In late October, the weather cooled down, making it difficult to ripen anything remaining on the vine.

#### Vineyard Practices

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. When shoots reach around 6 to 8 inches, we remove any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In May, we removed smaller fruit bearing shoots that might have had difficulty ripening their clusters to decrease production and increase fruit quality. The warm summer provoked early veraison, and to ensure we had even maturity throughout the vineyard, we removed green or pink colored fruit. Yields of less than 3 tons per acre extended the growing season and we harvested most of the Cabernet Sauvignon from the middle of September through the end October, depending on the micro-climate of the vineyard site.

#### Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in early September. 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 and tannin ripeness to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. UV-43 yeast, a strain known for its intense cherry and berry characteristics, then fermented the wine to dryness over a ten-day period. During fermentation, the fermenting wine was pumped over for about 35 minutes twice daily to extract the ripe tannins and intense flavors from the skins. After fermentation, another two to three weeks of pump overs were needed to extract the slower releasing tannins found in Cabernet Sauvignon. Malolactic fermentation took place in barrel to incorporate the complex flavors. The wine was aged for 18 months in 28% new American and French oak.

#### Tasting Notes

The wine is dark purple with a surrounding outline of cherry red. Aroma's of black cherry, currant and vanilla jump out of the glass. A soft, delicate entry is woven into a long intense palate that features flavors of blueberry, cassis and a touch of spice. Supple, ripe tannins with a hint of chocolate hover on the finish.

#### Specifics

**Barrel aging:** 18 months in 225-L oak barrels, 28% new

**Blended:** 2/12-2/16, 2005

**Harvest dates:** 9/21-10/24, 2003

**Brix at Harvest:** 25.9

**Harvest method:** 100% hand-harvested

**Fermentation:** 10 to 12 days with UV-43

**Maceration:** 14 to 28 days including fermentation

**Total Acidity:** .65 g/100ml

**Pump overs:** 2 times daily during fermentation

**Malolactic fermentation:** 100% in barrel

**Yeasts:** UV-43

**Barrel replacement:** 20-30% annually on average

**Racking:** every 3 months

**Fining:** none

**Filtering:** none

**Bottled:** May 12-19, 2005

**pH:** 3.84

**Alcohol:** 14.5%

**Barrels:** Missouri, Minnesota, Allier, Nevers