



2007 Sauvignon Blanc

Vintage Summary

The 2007 growing season began with a cold, dry winter, resulting in an early budbreak. Spring remained dry and warm, providing a consistent climate for canopy growth. In early summer, the soils were depleted of their water holding capacity, naturally reducing yields by 30%. A mild, early summer eventually turned hot. Consistent temperatures in the mid 90's ripened fruit in mid/late August, two weeks earlier than normal and one of the earliest in JUSTIN history.

Vineyard Practices

Our Sauvignon Blanc is sourced from two vineyards in Paso Robles, one from the West Side (west of the 101 freeway) and one from the East Side (east of the 101 freeway). Each vineyard has its own microclimate and adds its personality to the blend. The vineyard on the west side has heavy limestone soils and was planted on the extreme hilltops in the Adelaide Mountains. The soils naturally de-glorify the vines, minimizing crop load and canopy, allowing the sun to gently brown the skins of the Sauvignon Blanc grapes. The result is great acidity and bright, citrus and tropical fruit flavors. The vineyard from the east side is planted in heavier, sandy soils that require proactive canopy management. Intensive shoot thinning and lateral removal from the vigorous block allow the sun to penetrate the clusters. This vineyard is picked at very low brix levels to retain natural acidity and add a grassy, herbal component to the blend.

Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in mid August to track the evolution of the two vineyards. 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. Both vineyards were picked and fermented separately. 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 5 month ageing process.

Tasting Notes

The 2007 Sauvignon Blanc has a light, pale green color with a hint of straw. The aroma combines multiple tropical characters including grapefruit, fresh peeled tangerine, pineapple and orange zest. The entry is soft and layered, with tropical and herbal characters that lead into a mid-palate combining bright, fresh acidity with a slightly creamy, balanced mouth feel. The finish is crisp, clean and perfect for warm days, summer nights, or side by side with fresh fish or fruit.

Technical Information

Tank ageing: 5 months in topped up stainless steel

Blended: 9/27/ 2007

Harvest dates: 8/17/ 2007 (West Paso Vineyard)

8/20/07 (East Paso Vineyard)

Brix at Harvest: 22.1 to 24.2

Harvest method: 100% hand-harvested

Fermentation: 14 days with M2

pH: 3.31

Alcohol: 14.5%

Yeasts: M2

Barrel replacement: No barrels

Racking: Once-Post Fermentation

Fining: none

Filtering: Sterile

Bottled: January 10, 2008

Closure: Stelvin Screw Cap

Total Acidity: 0.81g/100ml

Malolactic fermentation: None

Barrels: None