

JUSTIN

VINEYARDS & WINERY

2003 OBTUSE

PRODUCTION PRACTICES

Obtuse is JUSTIN Vineyards & Winery's American-style Port made from Cabernet Sauvignon grapes. We adhere to traditional vinification and maturation methods to make this wine. In cooler growing seasons, color extraction is often more difficult and may require the addition of pectic enzymes that help free color from the grape skins before fermentation. Once fermentation begins, the juice is pumped over the cap several times per day to extract color and flavor from the skins. The sugar concentration of the fermenting must is closely monitored. When it reaches the desired level of residual sugar, typically in 3 to 4 days, the fermenting must is pressed off and fermentation is stopped with the addition of 170° proof unaged grape brandy. At this point, the wine is adjusted to an alcohol content of approximately 20%. After the fortification process, the Port style wine is placed in large neutral French oak barrels called puncheons, which are twice the size of traditional 225-liter barrique barrels. The wine is then racked once every three to four months during the one to two-year aging period for a natural clarification and to allow for maturation and integration of the brandy and the wine. This wine is unfinned and unfiltered.

TASTING NOTES

The wine has dark ruby color. A bittersweet chocolate note accentuates jammy fruit aromas of raspberry, sweet cherry and plum. The wine is lush and sumptuous on the palate with chocolate, cherry and rich plum flavors.

The wine can be drunk now but will further evolve over the next 5 to 7 years. A bottle cellared over 5 years should always be decanted. Enjoy!

An open bottle develops a nutty, tawny port character over time and under proper care may which be kept for up to 6 months.

SPECIFICS

Blend:	100% Cabernet Sauvignon	Barrel aging: 10-22 months in neutral French oak
Harvest date range:	Mid October to Mid November	Barrel replacement: every 2 to 4 years
Brix range at Harvest:	24.0 to 25.0 Brix	Racking; every 3 months
Harvest method:	100% hand-harvested	Fining: none
Fermentation:	3 to 4 days with Pasteur Red	Filtering: none
Pump overs:	3 times daily during fermentation	Bottling date: August (10 to 22 months after harvest)
Fortifying agent:	170° proof unaged grape brandy	pH range: 3.38 to 3.58
Color extraction enzymes:	Pectic, when needed in cooler years	Total Acidity: 0.5 to .65g/100ml
Barrels: Center of France, Allier		Alcohol: 18% to 20%
		Residual Sugar range: 11% to 14%

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