

JUSTIN *Production Notes*



A Paso Robles First Growth

Appellation: Paso Robles

Composition:

57% Cabernet Sauvignon,
21% Merlot, 12% Cabernet Franc,
10% Petit Verdot

Bottling Data:

pH: 3.74

Total Acidity: 0.67 g/100ml

Alcohol: 15.5% by volume

Bottling Period:

December 8 & 9, 2010

Release Date: November 2011

2008 ISOSCELES RESERVE

Philosophy

The best barrels from our top lots of Bordeaux varieties are chosen and meticulously blended to make ISOSCELES Reserve, the ultimate expression of our mission to "belong in the company of the finest wines in the world". Like the famous wines from Bordeaux that this wine is styled upon, this wine in most vintages typically demands a few years in the bottle to appreciate. The 2008 vintage however is proving a bit more accessible early on, but the most patient among us will be rewarded in several years when this wine will show its true character.

Vintage Summary

The 2008 growing season began with a wet winter with close to record rainfall. February warmed up quickly, prompting the vines to burst through last year's wood in early March, earlier than usual. The water retained in the soil from the winter rains set up a great growing season, but spring gave us dramatic contrasts in weather (cool to windy to frost to scorching heat) resulting in uneven berry set or "shatter," naturally reducing natural yields up to 50%. Fall temperatures were cooler than usual, but very consistent, allowing us to extensively sort all our grapes in detail. Harvest was very light, with yields up to 70% below normal and took place from early September through early November, dependent upon the macro-climate of each vineyard.

Harvest Notes

Harvest Period: October 13 – 20, 2008

Average Brix at Harvest: 23.9° Brix

Vinification:

Fermentation: Stainless steel open-top tanks and closed-top tanks, 12 days with UV-43 yeast

Pump-overs: 2 times daily during fermentation

Maceration: 21-23 days including fermentation

Maturation: 24 months in all French oak barriques (Allier, Tronçais, Taransaud); 100% new barrels

Tasting Notes

Appearance: Dense, ruby with only slightly lighter rub- purple at the rim.

Aroma: Intense and complex with black fruit of cherry, black currant and plum beautifully integrated with sweet spice of vanilla, licorice, oriental spice, and cocoa.

Palate: Full bodied with layers of black cherry, black currant and dark plum fruit balanced with tobacco, chocolate, and mineral notes. The finish is long and rich with waves of spice and dark fruit, supported by rich, soft tannins that make this vintage more approachable early on, but will assure a long life in the bottle and make this a cellarable classic.



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