

JUSTIN *Production Notes*



*A Paso Robles-style rendition
of classic Chablis*

Appellation: Paso Robles

Composition: Chardonnay

Bottling Data:

pH: 3.34

Total Acidity: 0.79 g/100ml

Alcohol: 13.5% by volume

Bottling Date: 3/24/2010

Release Date: June 1, 2010

2009 CHARDONNAY

Artist Series Label

For every new vintage, we celebrate the differences nature brings us by commissioning a different artist to create the art portion of our label for all our varietally labeled wines. Our objective is for the artist's interpretation of the winery to give visual embellishment to the exciting liquid within. Although we only slightly modify our vineyard practices and winemaking techniques from year to year, each year our wines express uniquely the style and careful selection within that vintage. Art is very much part of the JUSTIN brand, and of the way we grow and make wine.

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 hearty cabernet sites shrugged off the water and retained great concentration and flavor. The style of the vintage will be flashy and intense.

Harvest Notes

Harvest Period: 9/3 & 9/10/2009

Average Brix at Harvest: 23.9° Brix

Vinification:

Fermentation: French oak, 12 days with M2 yeast

Maturation: 8 months in 225L French oak barrels (Allier, Nevers); Aged sur-lie, 26% new barrels

Tasting Notes

Color: Pale gold with a light straw colored rim.

Aroma: Apple, apricot, and ripe stone fruit combine with a hint of honey and toasted oak.

Palate: White peach, banana, and Meyer lemon, along with hints of mineral and toasted almonds, finishing with layers of cinnamon, cream, and a touch of spice from the "lees" stirred French oak.



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