

JUSTIN

VINEYARDS & WINERY

2003 Reserve Tempranillo

Overview

Our Reserve Tempranillo was made in the traditional style of Spanish Rioja's. The grapes are sourced locally from the warm climate of Paso Robles. Tempranillo is a thick-skinned variety that favors intense heat, which allows its skins to ripen while retaining the varieties natural acidity. Our Tempranillo was harvested in late September of 2003. The grapes were lightly crushed into a small fermentor and inoculated with UV-43 yeast strain. Two forty-five minute pumprovers per day extracted the earthy flavors and intense, complex phenolics. A small amount of new American oak (15%) was used to soften the wine without overshadowing the true unique flavors of Tempranillo.

Tasting Notes

Aroma's of red cherry and spice and a hint of mushroom make up the nose of this wine. The entry is soft, combining natural acidity and layers of red and black fruit. The mid palate's depth extends into a finish that has medium structure with a hint of toasty vanilla and cedar characters.

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