

# JUSTIN

## VINEYARDS & WINERY

### 2005 Mourvedre Rosé

#### Vintage Summary

The 2005 vintage began with heavily moisturized soils as the result of an extremely wet winter. Early spring remained cool and wet, providing vines with all the water necessary to promote a strong, well developed canopy. Concerns of a late harvest ceased as July temperatures lingered in the mid 90's for the entire month. The healthy canopies, combining with the abundant water supply in the soils, absorbed the intense heat and brought veraison quickly. Late summer and early fall cooled off dramatically, allowing the clusters to see sufficient sunlight while still retaining natural acidity.

#### Vineyard Practices

Our Rose is made from 100% Mourvedre from a vineyard close to JUSTIN on the west side of Paso Robles. The vineyard was pruned vigorously in February to reduce crop load and limit the amount of clusters each vine produces. Mourvedre's shoots like to reach for the sky, growing extremely vertical compared to most other varieties. These vertical shoots make canopy management easy, and allow us to manipulate how much sunlight we want the clusters to see. After the clusters fully set, we dropped any double clusters, wings or shoulders that still remained. The grapes were harvested t around 23.5 brix to retain the natural acidity and promote light red fruit flavors in the wine.

#### 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. The fruit was hand sorted at the crusher-stemmer and lightly crushed into tank. A 24-hour cold soak on skins extracted color and flavor. The juice was then transferred to another tank and the skins removed and sent to the press. We lightly pressed the skins and combined them with the free run juice prior to fermentation. The tank was then inoculated with M2 yeast strain and fermented at cooler temperatures (55 degrees) to retain bright fruit characters.

#### Tasting Notes

Aromas of pomegranate and bing cherry make up the nose of our Rosé. The entry is crisp with layers of soft red fruit punctuated by acidity. Papaya, strawberry and Herbes de Provence are the dominant fruit characters that evolve into a clean, soft finish.

#### Specifics

**Harvest dates:** 10/11/2005

**Brix at Harvest:** 22.2

**Harvest method:** 100% hand-harvested

**Bottled:** 1/23/2006

**pH:** 3.33

**Closure:** Stelvin Screw Cap

**Total Acidity:** .76g / 100ml

**Alcohol:** 13.5%

**Barrels:** None