

JUSTIN

VINEYARDS & WINERY

2003 SAUVIGNON BLANC

Vintage Summary

The warmest winter since 1996 started the 2003 vintage early. Bud break occurred 2 weeks earlier than normal, promoting strong early shoot growth. A warm spring followed, creating ideal growing conditions for an intense canopy in the Sauvignon Blanc. Another set of warm months followed spring and veraison came the earliest we've seen in four years. The Sauvignon Blanc was picked in the middle of September.

Production Practices

Our Sauvignon Blanc is sourced from two vineyards on the central coast. A majority of the fruit comes from the Edna Valley, near San Luis Obispo. This vineyard has a cooler climate than that of Paso Robles and has deep, sandy soils with high fertility. The plants have full canopies and are aggressively pruned and shoot thinned to expose sunlight to the clusters. The cooler climate Sauvignon Blanc exhibits characteristics of a grassy style wine. The other vineyard is located on the steep hillsides of Paso Robles. The vineyard consists of heavy limestone soils and has a lack of fertility and vigor. The goal is to promote growth and canopy and prevent the hotter sun of Paso Robles from sunburning the grapes. The result is wine with high acidity and tropical fruit flavors.

Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in mid August. 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 and tannin ripeness to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. All of our Sauvignon Blanc is whole cluster pressed with the heavier press fractioned off into a separate tank. We inoculated the Sauvignon Blanc with M2 yeast, a strain used for its inherent citrus characteristics. The wine was 100% tank fermented to retain the crisp acidity and grassy flavors commonly found in Sauvignon Blanc. A small portion (6%) was put into large pungeons and stirred weekly to round out the body.

Tasting Notes

Grassy, lemon and orange rind aromas combine with a crisp, acidic entry. Citrus and stone fruit flavors fill the mid palate and the finish ends with a touch of mineral component.

Specifics

Barrel aging:	8 months in 500-L oak barrels, 6% new	Barrel replacement:	10% annually on average
Blended:	4/11/ 2004	Racking:	None
Harvest dates:	9/15/ 2003	Fining:	None
Brix at Harvest:	24.9	Filtering:	Sterile
Harvest method:	100% hand-harvested	Bottled:	May 21, 2004
Fermentation:	14 days with M2	Alcohol:	14.5%
pH:	3.12	Malolactic fermentation:	None
Total Acidity:	.88g/100ml	Yeasts:	M2
Barrels:	Allier		

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