

# JUSTIN *Production Notes*



*A fruit-driven reflection of  
the best of Paso Robles*

**Appellation:** Paso Robles

**Composition:** Cabernet Sauvignon

**Bottling Data:**

pH: 3.75

Total Acidity: 0.63 g/100ml

Alcohol: 14.5% by volume

**Bottling Period:** 4/14 – 4/25/2010

**Release Date:** June 1, 2010

## 2008 CABERNET SAUVIGNON

### *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 2008 growing season began with a wet winter that warmed up quickly. Mid-March bud-break prompted early concerns about frost. Indeed, frost struck parts of Paso Robles and the rest of coastal California on April 22. Spring continued dry and warm, spiking unseasonably high in mid-May, and then changing weather patterns weekly. These conditions in some vineyards caused "shatter," also known as "coulure," with crop loss due to flowers that would otherwise become grapes falling off the shoots. This reduced yields by up to 50% in some vineyards. Summer brought typical consistent warm, dry days with cool nights, and no heat spikes. The mild summer allowed the reduced crop to ripen evenly, and picking was determined by flavor profiles in the individual vineyards. All grapes were hand-harvested over a seven week period, and clusters were hand sorted for consistency.

### *Harvest Notes*

**Harvest Period:** 9/7– 10/31/2008

**Average Brix at Harvest:** 25.9° Brix

**Vinification:**

**Fermentation:** Stainless steel, 12 days with UV-43 yeast

**Pump-overs:** 2 times daily during fermentation

**Maceration:** 22 days including fermentation

**Maturation:** 17 months in 225L American oak barrels (Missouri, Minnesota); 28% new barrels

### *Tasting Notes*

**Color:** Ruby red core with a bright crimson rim.

**Aroma:** Ripe black and red fruit: blackberry, raspberry, cherry. Oak notes of toast and vanilla are forthcoming and generous.

**Palate:** Red berry and sweet black plum, dry and palate filling, with modest tannins and a well-structured, lingering finish.



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