

# JUSTIN *Production Notes*



*A stunning update of a classic  
Old-World varietal*

**Appellation:** Paso Robles

**Composition:** 90% Tempranillo,  
10% Cabernet Sauvignon

**Bottling Data:**

pH: 3.77

Total Acidity: 0.67 g/100ml

Alcohol: 14.1% by volume

**Bottling Date:** 5/13/2010

**Release Date:** June 1, 2010

## 2008 RESERVE TEMPRANILLO

### *Philosophy*

This historic Spanish variety has found a successful home in the west-side vineyards of Paso Robles. Its bright red fruit style and its sharp crisp flavors make it a great match for the region's warmth and richness. Like the fabled Rioja and Ribera del Duero DO's of Spain, Paso Robles offers hot summer days and very little rainfall. We have had the opportunity to work with some small lots of tempranillo to great success and feel the grape has a bright and distinguished future in Paso Robles.

### *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:** 26.3° Brix

**Vinification:**

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

**Pump-overs:** 2 times daily **Delestage:** 2 rack and returns per day

**Maceration:** 17 days including fermentation

**Maturation:** 18 months in 225L French oak barrels (Allier, Tronçais);  
43% new barrels

### *Tasting Notes*

**Color:** Deep ruby, opaque to the rim; bright magenta edge.

**Aroma:** Spiced red fruit with a dusting of white pepper, and a toasty, cocoa-powder oakiness.

**Palate:** Full and rich with dense red and black fruit flavors of currant, black cherry, and a generous preserve-like mouthfeel. Medium-high tannins and a long finish promise 5-8 years of ideal sipping.



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