

JUSTIN *Production Notes*



Our wide-bodied version of a classic dessert wine

Appellation: Paso Robles

Composition: Cabernet Sauvignon

Bottling Data:

pH: 3.72

Total Acidity: 0.65 g/100ml

Alcohol: 18.0% by volume

Residual sugar: 11%

Bottling Date: 5/ 8/2009

Release Date: August 1, 2009

2008 OBTUSE

Philosophy

This fortified port-style wine has been a winning idea for many years. We have been able to use some very ripe cabernet sauvignon in an unorthodox manner-- making a sweet wine by truncating fermentation midway through. This technique adds a bit of heat to the sweet result, and we feel that its fruit-intense character requires very little barrel time, and no new wood. A fun alternative for dessert, and a way to extend the JUSTIN pleasure through the end of the meal

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: Mid October to Mid November, 2008

Average Brix at Harvest: 25.0 – 26.0° Brix

Vinification:

Fermentation: Stainless steel, 3 - 4 days with V116 yeast

Pump-overs: 3 times daily during fermentation

Fortifying Agent: 170° proof neutral grape brandy

Maceration: 28 – 35 days including fermentation

Maturation: 6 months in 225L French oak barrels (Allier, Center of France); 100% neutral barrels

Tasting Notes

Color: Deep ruby with a garnet rim.

Aroma: Sweet, ripe black cherry, dried plum, and fig.

Palate: Dark berries, cocoa, plum, and sweet raspberry jam with soft tannins and a medium-long, slightly raisiny finish.



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