

JUSTIN *Production Notes*



*A true Paso Robles
First Growth*

Appellation: Paso Robles

Composition: 90% Cabernet Sauvignon, 6% Merlot, 3% Petit Verdot, 1% Cabernet Franc

Bottling Data:

pH: 3.70

Total Acidity: 0.60 g/100ml

Alcohol: 15.5% by volume

Bottling Period: 12/11 – 12/12/2009

Release Date: November 2010

2007 ISOSCELES RESERVE

Philosophy

This extremely selective blend is our way of augmenting the original three-variety concept of ISOSCELES into the five-variety concept of more historic Bordeaux proportions. The blend here is the first we must select, as only the top lots from the best barrels can be employed to make the most concentrated and cellarable wine. We hope that it demands patience, as it is certainly less approachable than the primary ISOSCELES, and truly show its character only after several years in bottle. It is our greatest legacy wine.

Vintage Summary

The 2007 growing season began with a cold, dry winter, resulting in an early bud-break. Spring remained dry and warm, providing a consistent climate for canopy growth. In early summer, the soils were depleted of their water holding capacity, naturally reducing yields by 30%. A mild, early summer eventually turned hot. Consistent temperatures in the mid 90's ripened fruit consistently throughout the harvest season. White grapes, sauvignon blanc first, started to come in by mid-August, and the first picking of black grapes initiated the busiest portion of the harvest in September, carrying through to late October when the last of the cabernet sauvignon lots arrived. The well-paced nature of the harvest season allowed excellent fermentation vessel rotation and the net result is one of the finest vintages we have had yet.

Harvest Notes

Harvest Period: 9/24- 10/14/2007

Average Brix at Harvest: 26.2° Brix

Vinification:

Fermentation: Stainless steel open-top tanks and closed-top tanks, 16 days with UV-43 yeast

Pump-overs: 2 times daily during fermentation

Maceration: 24 days including fermentation

Maturation: 24 months in 225L French oak barrels (Allier, Tronçais, Bertrange); 100% new barrels

Tasting Notes

Color: Black opaque core with slight purple/ruby variation at the rim

Aroma: Intense cassis and black plum notes, followed by sweet vanilla from the French oak barrels. Variable notes of cocoa, licorice, lead pencil, and shoe polish waft through

Palate: Extremely dense black fruit flavors coupled with dense rope tannins make this a cellarable classic.



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