

# 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/ 8/2010

**Release Date:** August 1, 2010

## 2009 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 2009 growing season began with an early bud break (early March) due to the extremely warm spring temperatures. An early April frost rolled into the Paso Robles area but our vineyards were unaffected due to their hillside stature. A warm consistent summer segued into moderate early fall. The balanced weather allowed us to pick on flavor profiles without any concerns of excessive heat or cooler temperatures. Our red wine sources and home vineyard have shown incredible density and power of varietal expression, despite a ferocious rainstorm that dropped over 9 inches of rain on October 14, when over 80% of the grapes were already in tank or barrel. This delayed the completion of harvest, but the hearty cabernet sites shrugged off the water and retained great concentration and flavor. The style of the vintage will be flashy and intense.

### *Harvest Notes*

**Harvest Period:** Mid October to Mid November, 2009

**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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