

JUSTIN *Production Notes*



2007 SAVANT

Philosophy

SAVANT is a blend of syrah and cabernet sauvignon, the two varieties that we feel grow best in Paso Robles. The warm weather of Paso Robles produces syrah rich in texture and soft in tannin structure, resulting in very early approachability. Barrel fermentation of the syrah incorporates the flavors of the new French oak as quickly as possible, and also helps integrate the fruit and mid-palate weight of the variety. Reserve quality cabernet sauvignon is used to give the blend a bit of structure, age ability, and length on the finish.

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: 9/10 – 10/29/07

Average Brix at Harvest: 25.9° Brix

Vinification:

Fermentation: Stainless steel, 8-12 days with UV-43 yeast

Pump-overs: 2-4 times daily during fermentation

Maceration: 38-35 days including fermentation

Maturation: 18 months in 225L French oak barrels (Vosges, Allier, Nevers); 68% new barrels

Tasting Notes

Color: Dark ruby with a crimson hue.

Aroma: Black and blue fruit with a touch of licorice and a twist of black pepper.

Palate: Sweet blackberry and boysenberry, with lively brown spices, and a firm a serious structure that holds this wine together.

*The best of the Rhône Valley
meets the best of Bordeaux in
Paso Robles*

Appellation: Paso Robles

Composition: 62% Syrah,
34% Cabernet Sauvignon, 4%
Malbec

Bottling Data:

pH: 3.73

Total Acidity: 0.69 g/100ml

Alcohol: 14.5% by volume

Bottling Period: 4/24/2009

Release Date: August 1, 2009



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