



## 2004 ISOSCELES Reserve

### Vintage Summary

The 2004 vintage began with relatively low rainfall. Dry soils and a warm February resulted in an early bud break. Spring generated ideal weather, limiting heat spikes and allowing vines to produce full, dense canopies. In early June, we removed laterals and selective leaves to manipulate the canopy, and allow filtered light to penetrate the clusters. The warmest summer since 1997 produced consecutive months of 90-degree temperatures. Veraison came early and was very even, allowing us to drop any discolored or green fruit left prior to harvest. August was nearly perfect, with only one day jumping above 100 degrees. September and October remained generally warm, providing a perfect climate for harvesting ripe fruit while still maintaining natural acidity.

### Production Practices

The blocks selected for our Reserve Isosceles program come from the hillsides of our Estate vineyard. Soils are a combination of volcanic ash and limestone. Soil fertility is very low due to erosion, naturally de-vigorating canopies and crop load. Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. When shoots reach around 6 to 8 inches, we remove any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In May, we removed smaller fruit bearing shoots that might have had difficulty ripening their clusters to decrease production and increase fruit quality. The warm summer provoked early veraison, and to ensure we had even maturity throughout the vineyard, we removed green or pink colored fruit. Yields of less than 1.5 tons per acre extended the growing season and resulted in small, intense clusters rich in color, flavor, and complexity.

Our winemaking team began sampling the ripening grapes on a regular basis in early September. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated color, flavor and tannin ripeness to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, a sorting area removed any less than perfect clusters. Our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. UV-43 yeast, a strain known for its intense cherry and berry characteristics, then fermented the wine to dryness over a ten-day period. During fermentation, the fermenting wine was pumped over for about 35 minutes up to two times daily to extract the ripe tannins and intense flavors from the skins. The long, consistent growing season resulted in very ripe, concentrated flavors in thick-skinned varieties such as Cabernet Sauvignon, Cabernet Franc and Petit Verdot. We extended the maceration for two to three weeks past fermentation to extract ripe flavors. To brighten fruit characteristics we added small amounts of Merlot and Malbec. Malolactic fermentation took place in barrel to help incorporate the oak faster. 26 months in French Oak (50% New) helped soften the tannins and lengthen the mid palate. We blended the wine in July and put it back into barrel for fifteen months to ensure the wine was integrated before bottling. The wine has been bottle-aged for 11 months prior to release.

### Tasting Notes

Inky black in color with a slightly purple rim, this wine shows its youth and power. Aromas of black cherry, red currant and leather combine with mushroom, minerality and a complex assortment of spices from the new French oak. The soft entry is layered with red and black fruit, while the mid palate seamlessly flows into a round, rich mouth feel characteristic of a warm, consistent vintage. The finish exhibits rich, soft, yet complex flavors resulting from the extended ageing (26 months) in new French oak.

### Aging Notes

The 2004 Reserve Isosceles is a combination of balance and structure. The wine is drinkable early, for those who prefer Bordeaux blends with a velvet glove covering an iron fist. With 5 to 7 years of proper bottle ageing the wine's true Bordeaux blend attributes will shine, softening the tannins a bit and revealing the elegant aromas and flavors of a classic Bordeaux blend. New Years 2014, paired with Filet Mignon and an Obtuse reduction sauce would be the optimum time to have this wine. Follow up every New Years with another bottle to watch the wine evolve and age.



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### Technical Information

<b>Blend:</b>	63% Cabernet Sauvignon 24% Cabernet Franc 10% Merlot 2% Petit Verdot 1% Malbec	<b>Average Brix at Harvest:</b>	25.8 Cabernet Sauvignon 26.2 Merlot 25.4 Cabernet Franc 25.4 Petit Verdot 26.2 Malbec
<b>Blended:</b>	July, 2005	<b>Pump overs:</b>	2 times daily during fermentation
<b>Harvest Dates:</b>	10/2-10/16, 2004 Cabernet Sauvignon 10/14-10/15, 2004 Cabernet Franc 9/27-9/29, 2004 Merlot 10/17, 2004 Petit Verdot 8/15, 2004 Malbec	<b>Barrel Aging:</b>	26 months in 225-L barrels, 50% new
<b>Fermentation:</b>	10 days with UV 43	<b>Rackings:</b>	Every 3 months
<b>Maceration:</b>	14-21 days	<b>Fining:</b>	None
<b>Malolactic fermentation:</b>	100% in barrel	<b>Filtering:</b>	None
		<b>Bottled:</b>	December 19th, 2006
		<b>pH:</b>	3.80
		<b>T.A.:</b>	0.62g/100ml
		<b>Alcohol:</b>	15.5%
		<b>Barrel Origin:</b>	Nevers, Allier

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