

JUSTIN *Production Notes*



2009 Syrah

Vintage Summary

The 2009 growing season began with an early bud break in 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 relentless vines shrugged off the water and retained great concentration and flavor. The style of the vintage will be flashy and intense.

Harvest Notes

Harvest Period: September 5 – October 22, 2009

Average Brix at Harvest: 25.5° Brix

Vinification:

Fermentation: 14 days in open and closed top fermentation vessels

Maceration: 21 – 27 days including fermentation

Maturation: 16 months in 100% French oak barrels (26% new)

Tasting Notes

Color: Purple with a bright red rim

Aroma: Floral notes, combined with blueberry, plum, and overtones of caramel and butterscotch

Palate: Spice and black fruit, with a weighty mid-palate and a soft, lengthy finish

**A northern Rhône
classic
with Paso Robles flair**

Appellation: Paso Robles

Composition: Syrah

Bottling Data:

pH: 3.75

Total Acidity: 0.66 g/100ml

Alcohol: 15.0% by volume

Bottling Date: March 21, 2011

Release Date: June 1, 2011



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