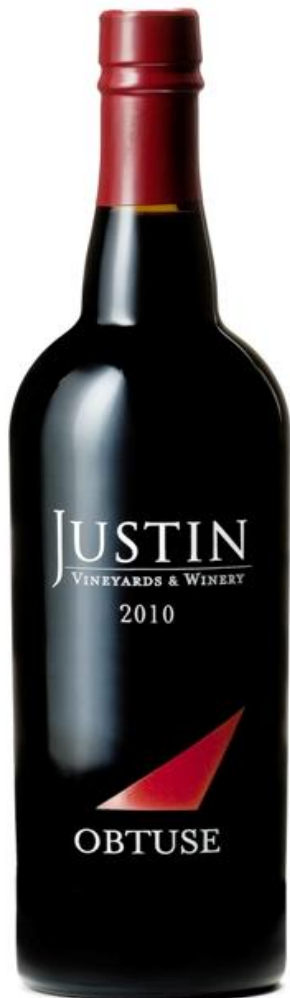


JUSTIN *Production Notes*



2010 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 2010 growing season began wet and cool. Heavy rains replenished the Paso soils allowing them to soak up to their unique high water holding capacity. Spring was delayed, but was calm and consistent, with no frost issues. Bud break came late due to the cold winter and mild spring. A dry May segued into moderately cool early summer months. August finally brought on the heat, but the uncommonly cool previous months made for an extended growing season and a late harvest of our Cabernet grapes at JUSTIN. The late, cool vintage allowed the soft harvest sun to slowly marry ripe varietal characteristics while maintaining crispness and balance.

Harvest Notes

Harvest Period: November 15, 2010
Average Brix at Harvest: 25.4° 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. Consistent every vintage!

Our wide-bodied version of a classic dessert wine

Appellation: Paso Robles
Composition: Cabernet Sauvignon
Bottling Data:
pH: 3.58
Total Acidity: 0.65 g/100ml
Alcohol: 18.0% by volume
Residual sugar: 11%
Bottling Date: 5/16/2011
Release Date: June 1, 2011



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