



## 2006 OBTUSE

### Production Practices

Obtuse is JUSTIN Vineyards & Winery's American-style Port made from Cabernet Sauvignon. We adhere to traditional vinification and maturation methods to make this wine. Once fermentation begins, the juice is pumped over the cap several times per day to extract color and flavor from the skins. The sugar concentration of the fermenting must is closely monitored. When it reaches the desired level of residual sugar, typically in 3 to 4 days, the fermenting must is pressed off and fermentation is stopped with the addition of 170° proof unaged grape brandy. At this point, the wine is adjusted to an alcohol content of approximately 18%. After the fortification process, the Port style wine is placed in neutral French oak barrels. The wine is raked once every three to four months during the one-year aging period for a natural clarification, and to allow for maturation and integration of the brandy and the wine. This wine is unfinned and unfiltered.

### Tasting Notes

The wine has dark ruby color. A bittersweet chocolate note accentuates jammy fruit aromas of raspberry, sweet cherry and plum. The wine is lush and sumptuous on the palate with chocolate, cherry and rich plum flavors.

The wine can be drunk now but will further evolve over the next 5 to 7 years. A bottle cellared over 5 years should always be decanted. Enjoy!

An open bottle develops a nutty, tawny port character over time and under proper care may be kept for up to 6 months.

### Specifics

Blend:	100% Cabernet Sauvignon	Barrel aging: 10 months in neutral French oak
Harvest date range:	Mid October to Mid November	Barrel replacement: every 2 to 4 years
Brix range at Harvest:	25.0 to 26.0 Brix	Racking; every 3 months
Harvest method:	100% hand-harvested	Fining: none
Fermentation:	3 to 4 days with V116	Filtering: none
Pump overs:	3 times daily during fermentation	Bottling date: May 2007
Fortifying agent:	170° proof unaged grape brandy	pH range: 3.58
Total Acidity:	0.5 to .65g/100ml	Alcohol: 18%
Barrels:	Center of France, Allier	Residual Sugar range: 11%