

JUSTIN *Production Notes*

2007 RESERVE

CABERNET SAUVIGNON



*A powerful and complex
example of Paso Robles
Cabernet Sauvignon*

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. A skilled crew handpicked the grapes, and once at the winery, the clusters were hand sorted prior to de-stemming. The must was placed in small, 10-ton open top stainless steel tanks for fermentation using UV-43 yeast. After fermentation, another two to three weeks of pump overs were needed to extract the slower releasing tannins found in Cabernet Sauvignon. Malo-lactic fermentation took place in barrel to incorporate complex flavors.

Tasting Notes

Color: Inky purple

Aroma: Black fruit, combined with currant, leather, and cedar.

Taste: Blueberry, red currant, and cocoa make up the fruit driven entry with soft nuances of caramel and butterscotch. The entry is fruit driven with a sweet, rich mid palate and gritty, ripe tannins.

Technical Specifications

Appellation: Paso Robles

Composition: 100% Cabernet Sauvignon

Harvest Dates: 10/22/2007

Harvest Method: 100% Hand-harvested

Brix at harvest: 27.1° Brix average

Vinification:

Fermentation: Stainless steel, 12 - 15 days with UV-43 yeast

Pump-overs: 2 to 4 times daily during fermentation

Maceration: 18 - 35 days including fermentation

Maturation: 18 months in 225L French oak barrels (Allier, Nevers, Bertrange)

35% New oak

100% Un-fined/un-filtered

Bottling chemistries:

pH: 3.72

Total Acidity: 0.65 g/100ml

Alcohol: 15.5% by volume

Bottling Date: 5/13/2009

Release Date: August, 2009

