

JUSTIN *Production Notes*



A stunning update of this classic Old-World varietal

2007 RESERVE TEMPRANILLO

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 stainless steel tanks and cold soaked for 48 hours prior to fermentation using UV-43 yeast. Delestage, a process of racking the wine from tank and returning to the top of the skins via pump was performed 3 times during the 22-day maceration. Malo-lactic fermentation took place in barrel to help integrate the 25% new French oak.

Tasting Notes

Color: Deep ruby red

Aroma: Dark red and black fruit framed by toasty oak, along with cherry and a touch of herbal sauciness.

Taste: Dark red berry notes, pepper, and a lingering roast coffee note, modest tannins with a rich and dense palate feel.

Technical Specifications

Appellation: Paso Robles

Composition: 100% Tempranillo

Harvest Dates: 9/10 – 10/3/2007

Harvest Method: 100% Hand-harvested

Brix at harvest: 24.8° Brix average

Vinification:

Fermentation: Stainless steel, 10 days with UV-43 yeast

Pump-overs: 2 times daily during fermentation

Maceration: 22 days including fermentation

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

25% New oak

100% Un-fined/un-filtered

Bottling chemistries:

pH: 3.74

Total Acidity: 0.68 g/100ml

Alcohol: 13.5% by volume

Bottling Date: 5/13/2009

Release Date: May, 2009

