



OUR APPROACH TO WINEMAKING SHOWS OUR COMMITMENT TO CRAFTING WINES THAT

*“Belong in the company of the finest wines in the world.”*

Justin Baldwin established JUSTIN Vineyards and Winery to make a wine inspired by the classic Premier Grands Cru estates of the Bordeaux region in Southwestern France. It begins with the vineyards of the Paso Robles American Viticultural Area, an area gifted with soils and climates that grow red wines of great concentration, color, and complexity, balanced with a crisp, elegant structure and firm tannins that make them versatile food pairing wines. The limestone soils of the region originate from a 15 to 25 million year old sea bed that was eventually covered with successive layers of material as the ocean receded. The uplifting of the Santa Lucia mountain range to the west exposed the ancient sea bed and lifted our vineyard 1,150 to 1,900 feet above sea level. The subsequent erosion of the exposed fossilized sea bed created a gradient of limestone from the west toward the present location of the city of Paso Robles to the east, resulting in some of the finest vineyard soils.

The climate in the Paso Robles American Viticultural Area (AVA) is also special as we enjoy large swings from day to night temperatures in the summer, moderating the intense heat of summer. This provides a natural acidity in the grapes at harvest that allows us to make wines with ripeness and maturity, as well as crisp structure and soft tannins, to balance the concentrated, complex flavors derived from the long, hot growing season.

Meticulous care of our vineyards affords us the ability to obtain the highest quality fruit through reduced yields, tailored canopy management, and agricultural practices that include sustainable,

organic, and even biodynamic disciplines, depending on each vineyard's needs. Our grapes are hand-picked at the peak of ripeness, maturity, and flavor development for each wine and are brought the short distance to the winery within hours of picking. Upon arrival, the grapes are sorted by cluster, de-stemmed, then sorted twice by the berry to remove all green fruit, raisins, and vegetative debris, giving us the absolute best starting material and providing only the best flavors, aromas, textures, and balance throughout our red wines' initial maceration, fermentation, and extended maceration.

Our best wines are made from free-run juice that is aged in the highest quality French oak, without filtering or fining, to best protect the integrity of the wine's complex flavors and aromas. All of our red wines spend time in top quality oak barrels and are racked regularly, regardless of their quality level within our portfolio, in order to accomplish their development naturally without the shortcuts seen in many commercially available wines. After as much as 24 months in barrel, our wines are carefully bottled at our facility and sent out to the world's top restaurants and retailers to take their place among the finest wines in the world.

Made in a more traditional style patterned after the top quality Bordeaux estates, the wines benefit from time spent in the cellar. ISOSCELES, our flagship wine, can be cellared for 10–15 years with excellent results, with some vintages lasting even longer, carrying on the tradition of Bordeaux envisioned here on the Central Coast of California.