



2018 TRILATERAL



Our limited-release,
GSM blend

Varietal Composition:

54% Syrah, 28% Grenache,
18% Mourvèdre

Appellation:
Paso Robles

Bottling Data:

pH: 3.88
Total Acidity: 0.57g/100mL
Alcohol: 16.1% by volume

Philosophy

In addition to growing great cabernet sauvignon, the climate and soils here in Paso Robles give us the opportunity to make very distinctive, high-quality wines made from the mix of grape varieties associated with the Southern Rhône Valley of France; Grenache, Syrah and Mourvèdre. After using these varieties for a few of our wines, like FOCUS, SAVANT and our Syrah for many years, we decided to introduce TRILATERAL, a “GSM” blend of our own featuring Syrah as the anchor variety. This limited and highly acclaimed JUSTIN wine has quickly become one of our more popular offerings. It’s a classic Paso Robles expression of these traditionally Rhône varieties with ripe dark fruit and subtle baking spice up front, cracked pepper, herbs with some slightly earthy notes as the palate develops along with the complex suggestion of cured meats, especially after a few years in the bottle.

Vintage Notes

The 2018 vintage started with a cool winter with only 60% of normal precipitation, most of it occurring from late February through March. Bud break began in mid to late March. May and June alternated between warm and cool temperatures during flowering, including a few windy days that naturally reduced our yields a bit. The warm weather began in June and it was hot from mid-June through the end of July with veraison starting in the last week of July. High heat continued until mid-August causing the vines to shut down slightly, delaying ripeness and maturity, but a cooling trend later in August got things back on track. The characteristic Paso Robles warm days and cold nights in September with the help of our calcareous soils helped to retain natural acidity in the fruit while we waited for full ripeness and maturity. The rains stayed away through October allowing us to harvest our syrah, grenache, and mourvèdre blocks with great balance of flavor and structure.

Vinification

Fermentation: Stainless steel open & closed top tanks and T-bins with UV43 yeast and twice daily pumpovers/punchdowns.

Maturation: Barrel aged for 12 months in French oak (17% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Clear and bright with a medium purple/ruby core, slightly lighter at the rim, moderate plus viscosity and slow forming, moderately stained tears.

Aroma: Very aromatic with ripe blackberry, cherry and mixed berry fruit, attractive barrel spice and oak, cracked pepper, red licorice, dried herbs, salumi, leather and a touch of camphor.

Palate: Dry, full bodied with a mix of black berries and cherry with vanilla and oak notes on entry. The mid-palate shows attractive savory elements of cracked pepper, smoke, leather and firm fine tannins that hold things together nicely through a long, balanced finish with hints of cured meat. The 2018 TRILATERAL is a full-bodied wine with ripe black fruit balanced by attractive savory elements that makes it a perfect pairing with flavorful food pairing options like moussaka, or a roasted rack of lamb simply seasoned with salt, pepper, garlic, and rosemary.