



2016 ISOSCELES RESERVE



Our finest expression of character and quality in a Bordeaux styled blend. Simply the best there is.

Varietal Composition:

86% Cabernet Sauvignon, 6% Merlot, 4% Cabernet Franc, 3% Malbec, 1% Petit Verdot

Appellation:

Paso Robles

Bottling Data:

pH: 3.65

Total Acidity: 0.64g/100mL

Alcohol: 15.5% by volume

Philosophy

ISOSCELES Reserve is built upon the exceptional quality and character of the Bordeaux grape varieties grown in Paso Robles. Each year, we draw from the most distinctive barrels from the top lots of each variety to decide the final blend for this outstanding wine. Impressive in its youth, ISOSCELES Reserve will cellar nicely, gaining new layers of complexity, revealing the wine's true potential over time.

Vintage Notes

The 2016 vintage started with a warm winter, with near normal precipitation levels. The rain was helpful to replenish the underlying soils a bit, but not enough to break a five-year drought. The spring was warm, causing an early bud break, followed by a cooling period that prolonged the flowering season without negatively affecting pollination, and served to spread the season out a bit. June and July were warm with veraison only slightly earlier than normal, but lasting a bit longer due to the variable flowering times seen in the spring between varieties. August stayed warm through early September when things cooled down a little, allowing the remaining fruit to develop beautifully through September and early October, nicely balancing ripeness and maturity in our cabernet sauvignon, cabernet franc, merlot, malbec and petit verdot parcels allowing us to pick at highest quality levels throughout the span of our long harvest season.

Vinification

Maturation: 24 months barrel aging in 100% new French oak

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Dark, ruby/purple core with a medium intensity rim and moderately stained tears.

Aroma: Complex and very aromatic with black cherry, cassis, toasty vanilla, cinnamon, cedar, graphite, oak, dusty leaf notes, star anise and red licorice.

Palate: Full bodied, with ripe black fruit of cherry, currant and berry with baking spice on entry. The mid-palate features sustained fruit with sweet tobacco, leather, vanilla and licorice, and mouth coating tannins that balance its full fruit character through a very long, fresh and beautifully balanced finish that evolves with a complex mix of fruit, spice and savory elements. The 2016 ISOSCELES Reserve is a bold, but balanced wine that pairs nicely with rich meat dishes like slow cooked stews and braises, but shines beautifully with a simple grilled ribeye steak.