

2018 SUNNY'S BLOCK



Clean, crisp and complex

Varietal Composition:
Orange Muscat

Appellation:
Paso Robles

Bottling Data:

pH: 3.45

Total Acidity: 0.50g/100mL

Alcohol: 12.0% by volume

Harvested:

September 17, 2018 at 23.2 Brix

Philosophy

Our Sunny's Block is a tribute to our beloved JUSTIN winery dog, Sunny. Sunny was a yellow lab who would trek all the way back to our small block of Orange Muscat vines just before harvest to partake in one of the greatest treats on the face of the earth, canine or human – ripe, orange muscat grapes. Sunny was one smart dog who knew how to live well for his 15 years on this earth! This dessert wine, while sweet on the entry, finishes refreshingly crisp and fresh, and shows a beguiling, complex mixture of fruit, spice, and flowers.

Vintage Notes

The 2018 vintage had a cool, dry winter with cooler temps and almost all the rain occurring from late February through March. Bud break began in mid to late March after a few warming periods. Temperatures fluctuated in April with some minor frost in a few vineyards. May and June alternated between warm and cool temperatures during flowering, including a few windy days that affected flowering and naturally reduced our yields a bit. Warm weather began in June and turned hot causing veraison to begin around the last week of July. The high heat continued through mid-August causing the plants to shut down slightly, delaying ripeness and maturity until a cooling trend got things back on track in late August, just in time to pick our early-ripening orange muscat fruit.

Vinification

Fermentation: Fermented in a small stainless steel tank and fermentation was arrested by adding neutral grape brandy.

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Clear, day bright with a very pale straw color.

Aroma: Aromatic and complex with honeysuckle, orange blossom, green apple, white peach, beeswax, melon and subtle savory notes of chamomile flower and a hint of ginger.

Palate: The 2018 Sunny's Block has an attractive mix of citrus, white flowers, peach and tropical fruit on the entry, with sweetness matched by acidity that lightens the palate and keeps things fresh and clean throughout. The mid-palate features fruit of green apple, citrus and pear with honeysuckle and orange blossom floral elements, joined by a little savory beeswax and subtle candied ginger on its complex finish. This is a versatile dessert wine that should be served chilled and is great poured over some fresh berries or fruit, with a brioche bread pudding, or for sipping with some biscotti.