



## 2017 ISOSCELES RESERVE

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

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**Varietal Composition:**  
76% Cabernet Sauvignon,  
9% Cabernet Franc, 8% Malbec,  
4% Merlot, 3% Petit Verdot

**Appellation:**  
Paso Robles

**Bottling Data:**  
pH: 3.60  
Total Acidity: 0.63g/100mL  
Alcohol: 16.1% by volume

### Philosophy

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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 of cabernet sauvignon, cabernet franc, merlot, malbec and petit verdot from the top lots of each variety to decide the final blend for this our finest blend. Impressive in its youth, ISOSCELES Reserve will cellar nicely, gaining new layers of complexity, revealing the wine's true potential over time.

### Vintage Notes

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2017 started with a cold, wet winter that replenished the dry soils throughout Paso Robles after five years of drought. Warmer weather in March encouraged a slightly early bud break late and a few well-spaced showers added to the season's precipitation totals. May was warm and with the generous moisture contained in the soils, heavy vegetative growth on the vines prompted careful and early canopy management to balance vine development for the coming season. Things turned very hot in June and July with record breaking heat that caused an early veraison in late July. The hot weather continued throughout August pushing ripeness levels and causing some concern with early ripening varieties, but things cooled off nicely early in September balancing maturity and ripeness levels in the fruit and normalizing our harvest schedule until we completed our harvest with our last cabernet block in early November.

### Vinification

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**Fermentation:** Stainless steel open & closed top tanks with UV43 yeast, twice daily pump overs

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

### Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

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**Appearance:** Bright, with a deep ruby/purple core with a slight black/blue secondary hue, growing lighter toward the rim with slow, thick, well stained tears forming on the glass.

**Aroma:** Highly aromatic and very complex with rich ripe black cherry, blackcurrant, berries and oak with layers of baking spice, autumn leaves, cedar, red and black licorice, leather and camphor.

**Palate:** Full-bodied and very complex with rich, ripe black cherry, cassis fruit with oak, vanilla, cinnamon on entry. The mid-palate shows sustained ripe fruit and spice mixed with attractive cedar, sweet tobacco and leather notes with mouth-filling tannins that build through a very long and complex finish together with layered fruit, camphor, mint and cedar. The 2017 ISOSCELES Reserve is an exceptionally showy wine that exhibits a rare mix of intensity, complexity and balance with a great combination of aromas, flavors and textures. It's really the star of the show, and drinks nicely on its own, but pairs beautifully with a New York steak served with a red wine and thyme reduction.