2020 ROSÉ

Philosophy
The 2020 JUSTIN Rosé is a dry, aromatic, refreshing wine that reminds us that while rosé is great on a hot summer day, it is also a versatile wine worth reaching for all year long. A Rosé of mostly syrah that is whole cluster pressed and fermented like a white wine, it shows a beautiful salmon color in the glass with bright red fruit, crisp apple and subtle herbal notes. It's a perfect match for a wide variety of pairings or just on its own and is a wine that is meant to be enjoyed at the table, poolside, beach-side, outside, but especially with someone by your side!

Vintage Notes
2020 started with a dry, cool winter with normal budbreak at the end of March. Spring temperatures fluctuated between cool and warm weather with flowering progressing well for all varieties. Our first hot weather came in late May, a few weeks earlier than normal, and things continued to fluctuate until late July when veraison occurred. Intense heat began in late July and early August, continuing into September requiring intensive canopy management and the strategic use of shade cloth to protect our fruit during one of the warmest Augusts and early September periods that we had seen in many years. The fruit for the JUSTIN Rosé was specifically farmed to give optimum flavor maturity and ripeness so it could be picked a bit earlier to give the refreshing, lighter style essential to a classic Rosé.

Vinification
Fermentation: Whole cluster pressed and fermented at cool temperatures in stainless steel tanks. No malolactic fermentation.

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier
Appearance: Bright and clear with a pale salmon color.
Aroma: Aromatic with red berry, apple, chamomile and floral notes.
Palate: Medium bodied with muted strawberry and raspberry and red apple fruit on entry with melon and chamomile flower on the mid-palate. The finish is fresh and textured with lingering red fruit and herbal notes. The 2020 JUSTIN Rosé is an amazingly refreshing, versatile and enjoyable wine that is great with a very wide range of food pairings all year round. Try it with a pesto pasta made with fresh basil in the summertime or some grilled shrimp, or in the cooler months with an artisanal charcuterie platter.