

2018 RIGHT ANGLE



A great mix of flavors and textures - sure to please those looking for something new

Varietal Composition:

73% Cabernet Sauvignon, 12% Petite Sirah, 8% Malbec, 7% Petit Verdot

Appellation:
Paso Robles

Bottling Data:
pH: 3.70

Total Acidity: 0.60g/100mL
Alcohol: 15.0% by volume

Harvest Period:
Sept 20, 2018 - Nov 3, 2018

Philosophy

At JUSTIN we pride ourselves on crafting wines that express an elegant Bordeaux-like style such as ISOSCELES and JUSTIFICATION, but we are also eager to explore the potential of the distinctive variety of fruit we can grow here in Paso Robles. Past efforts such as SAVANT and FOCUS have shown that we can play that game, and the effort continues with our offerings of our RIGHT ANGLE vintages. The 2018 RIGHT ANGLE is an expressive, eclectic blend of Cabernet, Malbec, Petite Sirah and Petit Verdot that gives an intriguing mix of dark fruit, spice, savory elements and supporting texture that is sure to please red wine lovers looking for something different at a great price point.

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 warm days and cold nights in September with the help of our calcareous soils retained natural acidity in the fruit while we waited for full ripeness and maturity. The rains stayed away through October allowing us to harvest the blocks of each variety at a perfect balance of flavor and structure.

Vinification

Fermentation: Stainless steel open and closed-top tanks with UV43 yeast and twice daily pump overs

Maturation: Barrel aged for 18 months in American oak (25% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright with deep purple/ruby core, lighter toward the rim and with slow forming, moderately stained tears on the glass.

Aroma: Aromatic with black cherry, blackcurrant, vanilla and cinnamon barrel spice, oak, licorice, sweet tobacco and cedar.

Palate: Full bodied, ripe black fruit with red berry accents. Barrel spice and oak on entry. The mid-palate shows dusty tobacco leaf, leather and cedar with a little cocoa. Firm tannins provide a good balance to the wine's fruit leading into a moderately long, clean finish with cherry candy and blackcurrant fruit and pleasant camphor accents with toasted oak. Bold, but balanced with a nice combination of fruit, spice and savory flavors met with mouth-filling texture, the 2018 RIGHT ANGLE lives up to this wine's popular reputation in our line-up. It's a perfect pairing with a Santa Maria Style Tri-Tip, a Texas BBQ brisket, or with a selection of cheeses and artisanal charcuterie.