



2018 ISOSCELES RESERVE



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

Varietal Composition:

62% Cabernet Sauvignon,
16% Cabernet Franc, 13% Merlot,
6% Malbec, 3% Petit Verdot

Appellation:
Paso Robles

Bottling Data:
pH: 3.63
Total Acidity: 0.65g/100mL
Alcohol: 15.5% by volume

Release Date:
November 2021

Philosophy

ISOSCELES Reserve is built upon the exceptional quality and character of the Bordeaux grape varieties as they are grown in Paso Robles. Each year, we draw from the most distinctive barrels of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot selected from the top lots of each variety and combine the wines together to create 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

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. 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 Robles warm days and cold nights in September, along with the help of our calcareous soils, helped to retain natural acidity in the fruit. The rains stayed away through October, and we picked each parcel only when it achieved an exceptional balance of bold flavor and texture through early November.

Vinification

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

Maturation: 26 months barrel aging in 100% new French oak

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright with a deeply concentrated purple/ruby core that extends nearly to the rim. Thick tears form slowly on the glass and leave substantial staining.

Aroma: Powerful and complex with notes of ripe black cherry, blackberry preserves, dried plum, and plump blueberry with herbal notes of sage, tarragon, fresh tobacco leaf, saddle leather, white pepper, toasted cinnamon, nutmeg, and oak.

Palate: Full-bodied with intense flavors of black cherry, boysenberry, cassis, and elderberry on entry with notes of leather, dried herbs, clove, nutmeg, sweet tobacco, camphor, and rich velvety tannins appearing on the mid-palate. The finish is long featuring rich dark fruit and subtle notes of dried rose petal with toasted oak and lingering mouth-filling tannins. The 2018 ISOSCELES Reserve is a very showy wine that is a perfect match with the heartiest of dishes because of its concentration of fruit and spice balanced by a robust structure. Pair this alongside grilled porterhouse steak and bearnaise sauce or braised osso bucco.