

## 2018 JUSTIFICATION

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*An elegant 'Right Bank' styled  
blend*

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**Varietal Composition:**

66% Cabernet Franc, 34% Merlot

**Appellation:**

Paso Robles

**Bottling Data:**

pH: 3.66

Total Acidity: 0.59g/100mL

Alcohol: 15.0% by volume

### Philosophy

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With JUSTIFICATION, the Old World meets the New with a blend of Cabernet Franc and Merlot. This wine expresses the spirit of a few right bank French Bordeaux producers who highlight Cabernet Franc with its complex expression of herbs, red fruit and elegant structure, only with a Paso Robles twist of full, mature fruit. A versatile pairing wine to a wide range of foods, the 2018 JUSTIFICATION is perfect for a romantic dinner in front of a crackling fire or a summer's evening barbeque.

### Vintage Notes

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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 our cabernet franc and merlot only as perfect balance of flavor and structure developed in each block.

### Vinification

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

**Maturation:** Barrel aged for 20 months in 100% new French oak

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

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**Appearance:** Bright with a dark ruby/purple core, lighter at the rim with moderately stained tears.

**Aroma:** Aromatic with black and red cherry, and blackcurrant fruit with oak, vanilla, cinnamon, red licorice, autumn leaf, pencil shavings, leather and camphor accents.

**Palate:** Near full bodied, with ripe red and black cherry and cassis with oak and barrel spice on the entry. The mid-palate shows lingering fruit with savory elements of tobacco leaf, cedar, graphite and leather notes. Mouth-filling, rounded tannins balance the wine's fruit with its savory elements through a fresh, moderately long finish with lingering cherry fruit and subtle camphor accents. Elegant and balanced, the 2018 JUSTIFICATION is a versatile food wine that pairs well with duck confit cassoulet, grilled lamb chops or moussaka.