

2020 CHARDONNAY



Rich with ripe fruit, exotic spice and a little oak... without the butter

Varietal Composition:
Chardonnay

Appellation:
Central Coast

Bottling Data:
pH: 3.37
Total Acidity: 0.60g/100mL
Alcohol: 14.0% by volume

Philosophy

The JUSTIN 2020 Chardonnay has a clean, crisp and textured palate with round, ripe citrus, apple and pear fruit, toasted oak and an attractive mineral texture. Near full-bodied, elegant and balanced, it is a very sophisticated style of Chardonnay with complex fruit. It's drinking beautifully right now, but don't be afraid to try it in a year or two when it will show added complexity and richness.

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 later in July and into 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 August and early September periods that we had seen in many years. Our chardonnay fruit was harvested in early September taking advantage of the ripe flavors that had developed during the hot weather while keeping an eye on keeping a balancing natural acidity.

Vinification

Fermentation: Whole-cluster pressed, barrel fermented with M2 yeast.

Maturation: Barrel aged for eleven months in French oak barrels (32% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright, with straw color and platinum highlights, and slow forming tears on the glass.

Aroma: Fruity notes of ripe yellow and red apple, Asian pear, lemon, and nectarine are offset by orange blossom, wet stone, and subtle oak.

Palate: Medium-bodied with juicy apple, sweet pear with subtle spice and oak on the entry, turning to a ripe mid-palate featuring tangy lemon meringue and spring flowers. The moderately long finish is accentuated by chalky minerality and refreshing acidity. The 2020 JUSTIN Chardonnay will pair exceptionally well with dishes that incorporate citrus elements such as shrimp scampi or grilled chicken breast with a lemon-cream sauce.