



2019 ZINFANDEL



Big and bold, but balanced; a stylish take on a venerable Paso classic

Varietal Composition:
Zinfandel

Appellation:
Paso Robles

Bottling Data:
pH: 3.67

Total Acidity: 0.63g/100mL

Alcohol: 16.5 by volume

Date of Harvest:
September 23, 2019

Philosophy

With this limited bottling, we show the versatility of this venerable Paso Robles classic grape variety. Zinfandel often shows different ripeness levels within a single cluster of grapes and the result is a unique mix of a full-bodied red wine with rich, ripe brambly berry fruit balanced by palate-cleansing freshness. The 2019 JUSTIN Zinfandel shows the fruit, savory spice and texture that fans of this grape variety crave combined with complexity and balance that is a JUSTIN hallmark.

Vintage Notes

2019 started with a cool winter with normal precipitation, breaking the dry trend of the previous six years. Spring was wet and cool with bud break coming a few weeks later than usual. Flowering progressed normally with minimal shatter occurring in a few blocks. June was dry with the first real warming trend beginning toward the end of the month. July started warm, showing the typical Paso Robles pattern of hot days and cold nights, but cooler weather toward the end of the month delayed veraison by a few weeks. Mid-August warmed again and stayed that way through early September with the usual Paso Robles cold Fall nights, which preserves natural acidity in the fruit. We picked our Zinfandel during the third week of September at a perfect balance of maturity and ripeness.

Vinification

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

Maturation: Barrel aged for 18 months in neutral French oak

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Deep purple/ruby core lightening toward the rim of the glass with moderately stained thick tears.

Aroma: Aromatic, with brambly blackberry, raspberry, and dusty red cherry with cracked black pepper, black olive notes, and just a touch of oak and barrel spice.

Palate: Dry, full-bodied, and balanced on the palate, with red and black berry, red cherry, cranberry, and subtle vanilla on entry. The mid-palate shows oak accents with cracked pepper and rhubarb notes. The finish is clean, moderately long, showing bold but finely textured tannins and sustained fruit along with camphor and herbal notes. The 2019 JUSTIN Zinfandel has the classic profile of a quality Zin with a complex mix of red and black fruit, savory spice, depth of flavor and a bright, clean texture on its balanced palate. It shows its best when you need both intensity and palate cleansing freshness to match bold foods like BBQ, whether brisket or spare ribs, or with a pepperoni pizza.