



JUSTIN

VINEYARDS & WINERY



*A perfect balance
of styles*

Appellation: Central Coast

Bottling Data:

pH: 3.40

Total Acidity: 0.68g/100mL

Alcohol: 14.5% by volume

Bottling Period: 3/10 – 3/11/2014

Release Date: April 2014

2013 CHARDONNAY

PHILOSOPHY

JUSTIN's 2013 Chardonnay is a perfect balance of styles. Crisp on the palate with ripe lemon, peach and apple with just a touch of elegant French oak richness. It's never heavy or buttery, and is a refreshing match to most any dish.

VINTAGE NOTES

The 2013 vintage started with a very dry winter. Spring was warm, dry, and early, turning hot in late May and staying that way through July. The first 10 days of August were cooler and slowed things a bit, but the heat returned and continued until we harvested our Chardonnay in the second week of September, with a great balance of fruit and structure.

HARVEST NOTES

Harvest Period: 9/9/2013 – 9/13/2013

VINIFICATION

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

Maturation: Aged in 100% French oak barrels (37% new)

TASTING NOTES

Appearance: Clear with medium golden straw color

Aroma: Medium plus intensity with lemon, apple, peach fruit, and a toasty oak component

Palate: Medium plus body with rich ripe lemon, green apple, and ripe peach on the entry. The mid-palate is crisp and textural with mineral elements, toasty vanilla oak notes and continued ripe fruit through the long finish. The 2013 JUSTIN Chardonnay shows full ripe citrus and tree fruit and a perfectly balanced, clean, crisp structural texture. This makes it as great a pairing with richer seafood like crab or lobster, while still supporting lighter fare like a summer salad or trout almandine.

Tasting notes by Jim Gerakaris, CWE — JUSTIN Winery Sommelier

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