



2017 ROSÉ



*Beautifully aromatic, dry,
clean and refreshing - it's
summer in a glass!*

Appellation:
Central Coast

Bottling Data:
pH: 3.69

Total Acidity: 0.65 g/100mL
Alcohol: 13.5% by volume

Release Date:
March 2018

Philosophy

The 2017 JUSTIN Rosé is a light, dry, beautifully aromatic, delicious and refreshing wine that embodies all the joys of summer in a glass. We started with syrah and cabernet sauvignon, whole cluster pressed and fermented like white wine, away from their skins and blended with a little pinot gris and viognier to add specific aromatic and textural detail. The result shows bright red fruit and crisp yellow apple combined with savory herbal and floral notes that makes the 2017 JUSTIN Rosé a perfect match for a wide variety of summer fare or just on its own. This is a wine that is meant to be enjoyed poolside, beach-side, outside and with someone by your side. The 2017 JUSTIN Rosé will transport to a warm summer's day all year round!

Vintage Notes

2017 started with a cold, wet winter that replenished the dry soils throughout Paso Robles after five years of drought. Warmer weather in March encouraged a slightly early bud break late in the month and a few well-spaced showers added to the season's precipitation totals while the timing mitigated the threat of mildew on the young shoots. May was warm and with the generous moisture contained in the soils, heavy vegetative growth on the vines prompted careful and vigorous canopy management to balance vine development for the coming season. Things turned very hot in June and July with record breaking heat that caused an early veraison in late July. The hot weather continued throughout August causing an earlier than normal start to our harvest, but cooling in early September slowed things down, allowing us to harvest the various parcels of syrah, cabernet, pinot gris and viognier at various times when the character of each variety would add its best character to the final blend.

Vinification

Fermentation: The 2017 Rosé is whole-cluster pressed and fermented at cool temperatures in stainless steel tanks. No malo-lactic fermentation.

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright, beautiful pale salmon color with coppery highlights.

Aroma: Aromatic with attractive Bing cherry and strawberry and a touch of tropical fruit with yellow apple, savory herbal and white floral notes.

Palate: Dry, light and refreshing on the palate with an entry of ripe red fruit, crisp yellow apple with a little white pepper, and chamomile toward the mid-palate. The finish is very clean and refreshing with mineral texture and lingering fresh fruit. A perfect summer quaffing wine, but don't underestimate it as a great pairing with a cheese and charcuterie picnic, or a wide range of summer treats like salad Niçoise, grilled salmon, or even a burger. In short, this is summer in a glass - all year round!