



## 2017 TRILATERAL



Our limited-release,  
“GSM” blend

Varietal Composition:  
72% Syrah, 20% Grenache, 8%  
Mourvedre  
Appellation:  
Paso Robles  
Bottling Data:  
pH: 3.84  
Total Acidity: 0.60 g/100ml  
Alcohol: 15.5% by volume  
Harvest Date:  
September 7 - October 5, 2017

### Philosophy

In addition to growing great cabernet sauvignon, the climate and soils here in Paso Robles give us the opportunity to make very distinctive, high-quality wines made from the mix of grape varieties associated with the Southern Rhône Valley of France; Grenache, Syrah and Mourvèdre. After using these varieties for a few of our wines, like FOCUS, SAVANT and our Syrah for many years, we decided to introduce TRILATERAL, a “GSM” blend of our own featuring syrah as the anchor variety. This limited and highly acclaimed JUSTIN wine has quickly become one of our more popular offerings. It’s a classic Paso expression of these Rhône varieties with ripe dark fruit and subtle baking spice up front with a slightly rustic touch of smoke, cracked pepper and herbs as the palate develops, and with a little time in the cellar, the complex suggestion of cured meats.

### Vintage Notes

2017 started with a cold, wet winter that replenished the dry soils throughout Paso Robles after five years of drought. Warm weather in March encouraged a slightly early bud break and a few late showers added to the season’s precipitation totals. May was warm, and with the generous moisture in the soils, careful canopy management was needed to balance vine growth. 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 pushing ripeness levels in early ripening varieties, but things cooled nicely in early in September, balancing maturity and ripeness levels in our syrah, grenache and mourvèdre blocks throughout the Paso AVA through October.

### Vinification

Fermentation: Stainless Steel open top tanks and T-bins with UV43 yeast and twice daily pumpovers/punchdowns.

Maturation: Barrel aged for 12 months in French oak (52% new)

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

**Appearance:** Clear, bright with a medium purple/ruby core, lighter at the rim, showing moderate plus viscosity and thick lightly stained tears.

**Aroma:** Very aromatic with attractive ripe black fruit of cherry and wild berries, vanilla and cinnamon, oak, cracked pepper, smoke, leather and a hint of camphor.

**Palate:** Dry, nearly full bodied with black cherry, black and red berry and attractive baking spice elements on entry. The mid-palate reveals savory leather, oak, black pepper, and smoke over lingering fruit with medium tannins and balanced acidity into a moderate to long finish with cherry, sustained baking spice, aromatic herbs, oak and a hint of purple floral notes. With a great mix of ripe fruit, savory elements and balanced structure, the 2017 TRILATERAL is a perfect wine to pair with slightly rustic, southern French comfort food dishes like duck confit, roasted pork seasoned with herbs and garlic, or a charcuterie plate featuring Abbaye de Belloc cheese and a rustic pâté de campagne.