

2018 ROSÉ



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

Appellation:
Central Coast

Bottling Data:
pH: 3.52

Total Acidity: 0.62 g/100mL
Alcohol: 13.5% by volume

Release Date:
March 2019

Philosophy

The 2018 JUSTIN Rosé is a dry, aromatic, refreshing wine that reminds us that while rosé is great on a hot summer day, it is also a versatile wine worth reaching for all year long. A Rosé of syrah that is whole cluster pressed and fermented like a white wine, it shows a beautiful salmon color in the glass with bright red fruit, crisp apple. It's a perfect match for a wide variety of pairings or just on its own and is a wine that is meant to be enjoyed at the table, poolside, beach-side, outside, but especially with someone by your side!

Vintage Notes

The 2018 vintage had a cool, dry winter with cooler temps and almost all the rain occurring from late February through March for final rainfall total at 60% of normal. Bud break began in mid to late March after a few warming periods. Temperatures fluctuated in April with some minor frost in a few vineyards. May and June alternated between warm and cool temperatures during flowering, including a few windy days that affected flowering and naturally reduced our yields a bit. Warm weather began in June and turned hot causing veraison to begin around the last week of July. The high heat continued through mid-August causing the plants to shut down slightly, delaying ripeness and maturity until a cooling trend got things back on track in time to start picking the Syrah for our Rosé at the start of September; giving great balance and freshness to this lively rosé.

Vinification

Fermentation: The 2018 JUSTIN 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, clear with a light salmon color and coppery secondary highlights.

Aroma: Aromatic with red delicious apple, muted strawberry, cherry and tropical fruit character, chamomile, subtle purple floral notes and hint of white pepper.

Palate: Dry, medium-bodied with red berry, apple and white cherry fruit on the entry and subtle chamomile flower notes emerging on the fresh, textured mid-palate. The finish is moderately long, finely textured and refreshing with lingering red fruit and savory herbal elements. Not just for summer, the JUSTIN 2018 Rosé is a great go-to wine that pairs well with a wide variety of foods, like a bacon, lettuce, tomato chopped salad, roasted chicken with herbs and garlic, or rigatoni with a Bolognese ragu.