



## 2014 JUSTIFICATION

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*An elegant Paso blend  
rooted in  
Old World tradition*

**Varietal Composition:**

55% Cabernet Franc, 45% Merlot

**Appellation:**

Paso Robles

**Bottling Data:**

pH: 3.58

Total Acidity: 0.64g/100mL

Alcohol: 15.5% by volume

**Release Date:**

September 2016

**Harvest Period:**

August - October 2014

### Philosophy

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With JUSTIFICATION, the Old World meets the New with a blend of cabernet franc and merlot. This wine expresses the spirit of a few right bank Bordeaux producers who highlight cabernet franc with its complex expression of herbs, red fruit and elegant structure, only with a Paso Robles twist of full, mature fruit. A versatile pairing wine to a wide range of foods, JUSTIFICATION is perfect for a romantic dinner in front of a crackling fire or a summer's evening BBQ.

### Vintage Notes

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The 2014 vintage began with an extremely dry and mild winter with bud break occurring about 2-3 weeks earlier than normal. Warm weather continued but winds during flowering caused some uneven berry-set, reducing our yields and opening the clusters to drying breezes and sunshine. Warm weather with some humidity continued through mid-July with heat spikes over 100° for brief periods in June and early July. Veraison started a couple of weeks earlier than usual and was complete by mid-August. Our first block of white grapes came in on August 13th, tying 2004 for our earliest harvest start. The second half of August saw cooler temps that allowed the red grapes to better harmonize ripeness and maturity. The heat returned in early September and remained for the rest of the month while we picked our merlot for this wine with the characteristically cool nights bringing fresh natural acidity with full fruit character, and continued until into October until our cabernet franc was harvested with its characteristic fresh structural notes and bright fruit character.

### Vinification

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**Fermentation:** Stainless steel open and closed top tanks with UV43 yeast and twice daily pumpovers

**Maturation:** Barrel aged for 21 months in 100% French oak (50% new)

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

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**Appearance:** Deep ruby core going to a lighter, more purple rim with full tears that show moderate staining on the glass.

**Aroma:** Aromatic with ripe blackcurrant, sweet black and red cherry fruit, baking spice, licorice, cocoa accented with attractive pencil shaving, and camphor notes.

**Palate:** Full bodied, with black and red currant and cherry fruit, and attractive vanilla and cinnamon spice on entry and savory, smoky dried herbs with chocolate and cedar accents appearing in mid-palate. The texture of the wine is very clean and crisp with woody notes, bright cherry fruit and balancing tannins that focus the wine through its long, complex finish. The 2014 JUSTIFICATION is an elegant, beautifully balanced and complex wine that respects dishes that might be overpowered by a deeper, richer wines like veal with a morel cream sauce, or pork tenderloin with an herbed berry reduction.