



2015 SAVANT



A bold and complex
blend with superb
balance

Varietal Composition:
80% Syrah,
20% Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:
pH: 3.77
Total Acidity: 0.57g/100mL
Alcohol: 15.0% by volume

Release Date:
September 2017

Harvest Period:
September - October 2015

Philosophy

A unique blend that combines the distinctive characteristics of Syrah and Cabernet Sauvignon, the two most highly regarded grape varieties grown in Paso Robles. The 2015 SAVANT exhibits the depth and complexity that Paso is famous for, while still displaying the elegant, food friendly JUSTIN style. Rich, with full ripe black fruit, spice and smoky meaty elements, it's a wine that lovers of bold wines will love, while still being classy enough to display exquisite table manners, pairing well with a wide variety of food.

Vintage Notes

The 2015 vintage started with the warmest winter on record with moderate early precipitation and a dry January and February that made it clear that yet another year of drought was coming. Spring stayed warm with bud break occurring a few weeks earlier than usual, but cooler weather slowed things down. Wind with late rain during the critical flowering season in May and June reduced our Cabernet yields considerably. July brought heat along with a freak thunderstorm on the 19th that yielded almost three inches of rain, providing much needed moisture to our region just before the grapes started to mature, while warmer temps and onshore breezes immediately eliminated the threat of mildew from the added humidity. Continued heat and lack of precipitation through September and October gave us a great window in which to fully ripen and mature our Syrah and Cabernet Sauvignon giving high quality, with lower yields.

Vinification

Fermentation: Stainless steel open and closed top tanks with UV43 yeast, twice daily pump overs

Maturation: Barrel aged for 19 months in 100% French oak (50% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Deep purple ruby core with black secondary color, and a plum rim with slow forming, moderately stained tears.

Aroma: Aromatic and complex with black cherry, blackberry and currant fruit mixed with sweet spice, dusty leather, smoke and cracked pepper.

Palate: Full bodied, with ripe black cherry and blackberry jam fruit mixed with vanilla and cinnamon barrel spice on the entry and pleasant slightly rustic elements of smoky leather, dried herbs, black pepper, and sustained dusty fruit on the midpalate. The finish is long and fresh with lingering fruit mixed with complex sweet spice and oak and savory elements mixed with chewy tannins that focus the wine's many flavors and textures nicely. This is a bold wine displaying uncommon table manners with the Cabernet giving elegance to the Syrah, making it a wide ranging pairing wine for most bold flavored foods. Whether you try it with BBQ beef ribs Texas style, or a Ratatouille, you'll see that the 2015 SAVANT makes the best of a wide range of situations.