



2007 ISOSCELES

Vintage Summary

The 2007 growing season began with a cold, dry winter, resulting in an early budbreak. Spring remained dry and warm, providing a consistent climate for canopy growth. In early summer, the soils were depleted of their water holding capacity, naturally reducing yields by 30%. A mild, early summer eventually turned hot. Consistent temperatures in the mid 90's ripened fruit consistently throughout the harvest season.

Production Practices

Vines are aggressively pruned to focus the plants stored carbohydrates on strong shoot growth. When shoots reach 6 to 8 inches, excess growth is removed. To intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals to create a tunnel through the middle of the canopy. In May, we removed smaller fruit bearing shoots to increase fruit quality. Green or pink colored fruit was removed and each shoot was reduced down to one cluster.

Yields were less than 2.0 tons per acre, perfect for this unique growing season. We sampled the ripening grapes on a regular basis starting in September. Before the grapes were picked, we tasted skins, juice and seeds 2-3 times per week to evaluate color, flavor and tannin ripeness. Grapes were handpicked into ½ ton picking bins; clusters were sorted by hand before being de-stemmed. Under ripe fruit was removed during the sorting process.

Merlot entered the tanks whole berry, while Cabernet Sauvignon and Cabernet Franc were lightly crushed. UV-43 yeast, a strain known for its intense cherry and berry characteristics, fermented the wine to dryness over 12 days. During fermentation, the wine was pumped over four times daily to extract ripe tannins and intense flavors from the skins.

Malolactic fermentation took place in barrel to help incorporate the oak; blending took place in August of 2008. The long growing season and low yields made for a great year for both Cabernet varietals, making up 96% of this blend. 4% of Merlot was used to bring bright red fruit and a soft elegance to the wine. After blending, the wine was returned to new French oak barrels for additional barrel aging prior to bottling.

Tasting Notes from JUSTIN Master Sommelier Joe Spellman

Our 2007 ISOSCELES offers an opaque, dense purple-black core with barely perceptible color change to the rim, indicating extraordinarily high extract and viscosity. The nose is variable over a several minute review: black and blue fruit, firm but inviting oak notes of cinnamon and nutmeg, and a sense of just-roasted dark-roast coffee beans. Later, a note of dark cocoa; a dash of black pepper; a drop of vanilla. The palate reveals an immensely flavored wine, repeating the black fruit intensity and powerful tannins typical of this brilliant vintage. The finish is stately, regal, long.

Technical Information

Blend: 88% CS, 8% CF, 4% M

Blended: 8/12-8/16, 2008

Pump overs: 2-4 times daily during fermentation

Harvest dates: Merlot 9/10-9/21/07

Cabernet Franc: 10/10-10/29/07

Cabernet Sauvignon 10/4-10/31/07

Harvest method: 100% hand-harvested

Fermentation: 10 to 15 days with UV-43

Maceration: 28 to 35 days including fermentation

Total Acidity: .67 g/100ml

Malolactic fermentation: in barrel

Yeasts: UV-43

Suggested Retail Price \$62.00

Barrel aging: 24 months in 225-L French oak barrels, 65% new

Barrel replacement: 40-60% annually

Racking: every 6 months

Fining: none

Filtering: none

Bottled: December 14-18, 2009

pH: 3.68

Alcohol: 14.5%

Barrels: Center of France, Vosges, Allier, Nevers

Released: March, 2010