

JUSTIN *Production Notes*



*The best of the Rhône Valley
meets the best of Bordeaux in
Paso Robles*

Appellation: Paso Robles
Composition: 78% Syrah, 22% Cabernet Sauvignon
Bottling Data:
pH: 3.83
Total Acidity: 0.53 g/100ml
Alcohol: 15.0% by volume
Bottling Period: 3/18/2010
Release Date: June 1, 2010

2008 SAVANT

Philosophy

SAVANT is a blend of syrah and cabernet sauvignon, the two varieties that we feel grow best in Paso Robles. The warm weather of Paso Robles produces syrah rich in texture and soft in tannin structure, resulting in very early approachability. Barrel fermentation of the syrah incorporates the flavors of the New French oak as quickly as possible, and also helps integrate the fruit and mid-palate weight of the variety. Reserve quality cabernet sauvignon is used to give the blend a bit of structure, age ability, and length on the finish.

Vintage Summary

The 2008 growing season began with a wet winter that warmed up quickly. Mid-March bud-break prompted early concerns about frost. Indeed, frost struck parts of Paso Robles and the rest of coastal California on April 22. Spring continued dry and warm, spiking unseasonably high in mid-May, and then changing weather patterns weekly. These conditions in some vineyards caused "shatter," also known as "coulure," with crop loss due to flowers that would otherwise become grapes falling off the shoots. This reduced yields by up to 50% in some vineyards. Summer brought typical consistent warm, dry days with cool nights, and no heat spikes. The mild summer allowed the reduced crop to ripen evenly, and picking was determined by flavor profiles in the individual vineyards. All grapes were hand-harvested over a seven week period, and clusters were hand sorted for consistency.

Harvest Notes

Harvest Period: 9/7–10/31/2008
Average Brix at Harvest: 26.3° Brix
Vinification:

Fermentation: Stainless steel and French oak barriques, with UV-43 yeast
Pump-overs: 2 times daily, **Punch-downs:** 5 times daily
Maceration: 29 days including fermentation
Maturation: 14 months in 225L French oak barrels (Allier, Tronçais, Bertrange); 74% new barrels

Tasting Notes

Color: Deep purple, solid to the rim. Glossy and concentrated.
Aroma: Big, deep blackberry and cassis notes, a dollop of ink, and a slight anise note dominate the syrah drive. Slight lead-pencil and woody aromas emerge from the solid cabernet sauvignon presence.
Palate: A bold and deep flavored dry wine with black fruit richness and concentration. Spicy, lush, exotic, and long.



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