

JUSTIN *Production Notes*



*A fruit-driven reflection of
the best of Paso Robles*

2008 CABERNET SAUVIGNON

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. After alcoholic fermentation in cooled stainless steel tanks, malolactic conversion occurred in barrel to incorporate more complex flavors.

Tasting Notes

Color: Ruby red core with a bright crimson rim.

Aroma: Ripe black and red fruit: blackberry, raspberry, cherry. Oak notes of toast and vanilla. Forthcoming and generous.

Palate: Red berry and sweet black plum, dry and palate filling, with modest tannins and a well-structured, lingering finish.

Technical Specifications

Appellation: Paso Robles

Composition: 100% Cabernet Sauvignon

Harvest Period: 9/7– 10/31/2008

Average Brix at Harvest: 25.9° Brix

Vinification:

Fermentation: Stainless steel, 12 days with UV-43 yeast

Pump-overs: 2 times daily during fermentation

Maceration: 22 days including fermentation

Maturation: 17 months in 225L American oak barrels (Missouri, Minnesota);

28% new barrels

100% Unfined/unfiltered

Bottling Data:

pH: 3.75

Total Acidity: 0.63 g/100ml

Alcohol: 14.5% by volume

Bottling Period: 4/13 – 5/7/2010

Release Date: June 1, 2010

