

## 2015 ISOSCELES

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The core of our winemaking philosophy, and the iconic wine that put JUSTIN on the map.

**Varietal Composition:**

76% Cabernet Sauvignon, 13% Cabernet Franc, 11% Merlot

**Appellation:**  
Paso Robles

**Bottling Data:**  
pH: 3.69

**Total Acidity:** 0.63 g/100ml  
**Alcohol:** 15% by volume

**Release Date:**  
January 2018

### Philosophy

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In 1987, we made our first vintage of a wine styled after the famous First Growth producers of Bordeaux, created with the same uncompromising care as the Grands Vins of those venerable chateaux. For more than 25 vintages, ISOSCELES has been our flagship wine and quality benchmark for this style of wine here on the Central Coast of California. A blend based on Cabernet Sauvignon supported by Cabernet Franc and Merlot, the 2015 ISOSCELES shows why Paso Robles is such a great place to grow these varieties. While the 2015 ISOSCELES projects the cooler nature of this vintage with ripe red and black fruit and structure that could point to keeping a few bottles in the cellar, it's so good now that you may want to enjoy a bottle or two right away.

### Vintage Notes

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The 2015 vintage started with the warmest winter on record with moderate precipitation. By March, however, it was clear that the drought was not over. Continued warmth through the Spring caused bud break to occur a few weeks earlier than usual, but a cool late Spring helped slow things down. Wind with some late rain during the critical flowering season in May and June drastically reduced the yield of many varieties throughout the region. July brought heat along with a freak thunderstorm that yielded almost three inches of rain in a day. This provided much needed moisture to our region just before the grapes started to mature and onshore breezes helped eliminate the threat of mildew from the added humidity. Continued good weather and lack of precipitation through September and October gave us a perfect window in which to perfectly ripen and mature our cabernet sauvignon, cabernet franc and merlot blocks. The result is an impressive 2015 ISOSCELES that shows great quality in a balanced, classic style.

### Vinification

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**Fermentation:** Stainless steel open and closed top tanks with twice daily pump overs

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

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

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**Appearance:** Dark ruby purple core with a black hue, lighter at the rim and more ruby in color. Moderate plus viscosity with moderate tearing and light staining on the glass.

**Aroma:** Very aromatic, complex and layered with vibrant red cherry, ripe black cherry and blackcurrant fruit, vanilla and cinnamon spice, with camphor and licorice, savory cigar box notes and an attractive, youthful toasted oak underpinning.

**Palate:** Dry and full bodied, layered with red and black cherry, cassis and complex baking spice on the entry. Sweet tobacco and classic savory pencil-like notes of cedar and graphite with a little cocoa emerge on the crisp mid-palate with firm chewy tannins lasting into a long, complex finish that shows a parade of fruit and spice balanced with constantly evolving textures and savory notes. Try the 2015 ISOSCELES right now with a simply seasoned oak grilled prime ribeye steak, or wait a few years to enjoy its added complexity with the layered flavors of slowly braised lamb shanks.