



2015 ISOSCELES RESERVE



Our finest expression of character and quality in a Bordeaux styled blend. Simply the best there is.

Varietal Composition:

80% Cabernet Sauvignon, 7% Cabernet Franc, 7% Malbec, 5% Merlot, 1% Petit Verdot

Appellation:

Paso Robles

Bottling Data:

pH: 3.62

Total Acidity: 0.70g/100mL

Alcohol: 15.0% by volume

Release Date:

November 2018

Philosophy

ISOSCELES Reserve is built upon the exceptional quality and character of the Bordeaux grape varieties grown in Paso Robles. Each year, we draw from the most distinctive barrels from the top lots of each variety to decide the final blend for this outstanding wine. Impressive in its youth, ISOSCELES Reserve will cellar nicely, gaining new layers of complexity, revealing the wine's true potential over time.

Vintage Notes

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. 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 provided a long window to perfectly ripen and mature the cabernet sauvignon, cabernet franc, merlot, and petit verdot blocks that were selected for the 2015 ISOSCELES Reserve.

Vinification

Maturation: 24 months barrel aging in 100% new French oak

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Deep ruby-purple core with black hue, lightens to medium intensity at the rim with slow forming, moderately stained tears on the glass.

Aroma: Highly aromatic and very complex with a mix of red and black fruit of cherry and currant, cedar, vanilla, licorice and cinnamon spice with camphor and dry autumn leaf and graphite accents.

Palate: Full-bodied and compelling with layers of fruit, spice and savory flavors that continue to unfold as the palate evolves. Red and black cherry and blackcurrant fruit layered with complex spice including vanilla, licorice cinnamon and cedar lead the entry. The mid-palate is showy with sustained, complex fruit, savory tobacco leaf and cocoa notes. The finish is fresh, long and complex with black cherry and camphor beautifully integrated with savory elements and framed with mouth-filling, fine tannins that balance the wine's rich palate and predict a good future in the cellar... if you can save a bottle or two for a few years. Full and complex, the 2015 ISOSCELES has a freshness that will perfectly balance richer foods like slowly braised beef short ribs, or oxtail stew, but will pair beautifully with an aged, prime ribeye steak.