



2016 RIGHT ANGLE



A great mix of flavors and textures- sure to please those looking for something new

Varietal Composition:

65% Cabernet Sauvignon, 25% Petite Sirah, 7% Malbec, 3% Petit Verdot

Appellation:
Paso Robles

Bottling Data:
pH: 3.73

Total Acidity: 0.58 g/100ml
Alcohol: 14.5% by volume

Release Date:
August 2018

Harvest Period:
September 5, 2016 - October 26, 2016

Philosophy

At JUSTIN we pride ourselves on crafting wines that express an elegant Bordeaux-like style such as ISOSCELES and JUSTIFICATION, but we are also eager to explore the potential of the distinctive variety of fruit we can grow here in Paso Robles. Past efforts such as SAVANT and FOCUS have shown that we can play that game and the effort continues with our offerings of our RIGHT ANGLE vintages. The 2016 JUSTIN RIGHT ANGLE is an, expressive, eclectic blend of cabernet, petite verdot, petit sirah and malbec that gives an intriguing mix of dark fruit, spice, savory elements and textures that is sure to please red wine lovers looking for something different at a great price point.

Vintage Notes

The 2016 vintage started with a warm winter, with near normal precipitation levels. The rain was helpful to replenish the underlying soils a bit for the coming vintage, but not enough to break a five-year drought. The spring was warm, causing an early bud break followed by a cooling period that prolonged the flowering season without negatively affecting pollination, spreading out the season a bit. June and July were warm with veraison only slightly earlier than normal, lasting a bit longer due to the variable flowering times seen in the spring. August stayed warm through early September when things cooled a bit, allowing the remaining fruit to continue to develop beautifully through September and October balancing ripeness and maturity in our late ripening varieties.

Vinification

Fermentation: Stainless steel open and closed top tanks with UV43 yeast and twice daily pumpovers

Maturation: Barrel aged for 19 months in a mix of American and French oak

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Dark purple/ruby with black secondary color at the core with a slightly lighter purple rim. Slow forming tears in the glass with moderate to dark staining.

Aroma: Very aromatic, complex and attractive with ripe black cherry, cassis fruit, cedar, vanilla and cinnamon spice with subtle camphor and savory leather and pencil shaving notes.

Palate: Medium-plus body, dry, with a mix of black and red cherry, blackcurrant, and baking spice on the entry. The mid-palate is fresh with distinct notes of dusty leather, cedar, graphite knit with sustained fruit. The finish is moderately long and fresh with a nice mix of fruit, spice and sustained savory elements surrounded with grippy, balancing tannins. This is a very versatile food pairing wine, that will be just as great with a picnic or charcuterie plate, as it will be with pork, lamb or veggie kabobs right off the fire.