

2016 JUSTIFICATION



*An elegant
'Right Bank' styled
blend*

Varietal Composition:

57% Merlot, 43% Cabernet Franc

Appellation:

Paso Robles

Bottling Data:

pH: 3.65

Total Acidity: 0.62 g/100mL

Alcohol: 15.0% by volume

Release Date:

September 2018

Philosophy

With JUSTIFICATION, the Old World meets the New with a blend of Cabernet Franc and Merlot. This wine expresses the spirit of a few right bank Bordeaux producers who highlight Cabernet Franc with its complex expression of herbs, red fruit and elegant structure, only with a Paso Robles twist of full, mature fruit. A versatile pairing wine to a wide range of foods, JUSTIFICATION is perfect for a romantic dinner in front of a crackling fire or a summer's evening barbeque.

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 but 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 maturity through September and October, nicely balancing ripeness and maturity in our cabernet franc and merlot parcels.

Vinification

Fermentation: Stainless steel open and closed top tanks with UV43 yeast, twice daily pump overs

Maturation: Barrel aged for 20 months in 100% French oak (45% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Dark ruby purple core with blue/black secondary hue, a medium rim with thick tears showing slight staining on the glass.

Aroma: Aromatic and complex with ripe red cherry, black currant and a little berry with vanilla, cinnamon and licorice spice, cedar and graphite notes, oak, leather, dried autumn leaves and a minty hint of camphor.

Palate: Moderate-plus to full-bodied, dry, with ripe cherry and cassis mixed with baking spice on entry joined by cedar and oak on the mid-palate with complex savory, herbal elements. The finish is long, balanced and clean, with returning red and black fruit and perfectly proportioned, fine, mouth-filling tannins. The 2016 JUSTIFICATION is elegant with a perfect balance of fruit, savory and textural elements making it a versatile food pairing wine. To prove this, try it with a wide range of dishes from Rotisserie Chicken, or Duck Confit, to Entrecote Bordelaise et pomme frites, a classic regional dish from Bordeaux of pan seared steak with a red wine shallot and thyme pan sauce served with crispy fries.