



2017 CABERNET SAUVIGNON



*A versatile, traditionally
crafted Paso Robles
Cabernet*

Varietal Composition:
Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:
pH: 3.77
Total Acidity: 0.55g/100mL
Alcohol: 14.5% by volume

Release Date:
April 2019

Philosophy

With attractive aromas of black fruit and spice, this smooth, ready-to-drink Cabernet Sauvignon is made with the same care as the highest quality, traditionally crafted Bordeaux styled wines. Our grapes are hand-picked and sorted by-the-berry for consistent quality and flavor. JUSTIN Cabernet Sauvignon then spends more than a year in traditional small oak barrels to impart depth and complexity, highlighting the exceptional balance of flavors and textures that the unique climate and soils of Paso Robles add to the classic Cabernet character in this exceptional wine.

Vintage Notes

2017 started with a cold, wet winter that replenished the dry soils throughout Paso Robles after five years of drought. Warmer weather in March encouraged a slightly early bud break late in the month and a few well-spaced showers added to the season's precipitation totals. May was warm and with the generous moisture in the soils, heavy vegetative growth on the vines prompted careful and early canopy management to balance vine development for the coming season. Things turned very hot in June and July with record breaking heat that caused an early veraison in late July. The hot weather continued throughout August pushing ripeness levels and causing some concern with early ripening varieties. Things cooled off nicely early in September, balancing maturity and ripeness levels in our cabernet blocks throughout the Paso AVA through October. This normalized our harvest which ended in early November, just a bit later than normal.

Vinification

Fermentation: UV43 yeast and twice daily pumpovers, in open and closed top stainless steel tanks

Maturation: Barrel aged for 13 months in American oak (25% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Dark purple-ruby core with lighter rim and moderately stained, pronounced tears forming on the glass.

Aroma: Aromatic with ripe black and red cherry, blackcurrant and berry fruit, baking spice and sweet tobacco with red and black licorice, oak, cocoa and subtle camphor notes

Palate: Dry, nearly full-bodied, with ripe black cherry, cassis and red fruit, baking spice and oak accents on entry with sustained ripe primary and mostly black fruit, dried autumn leaf, cocoa and a pleasant suggestion of camphor on the mid-palate into the finish. The finish is fresh and moderately long, showing lingering cherry and berry notes with oak and barrel spice nicely supported by fine, balanced tannins. The 2017 JUSTIN Cabernet Sauvignon is an extremely versatile food pairing wine that makes it a great go-to red for many pairings ranging from a picnic of artisanal cheese and charcuterie, a Philly cheese steak sandwich, to a classic Entrecôte (steak) Bordelaise with pommes frites. It's a perfect wine to bring to a dinner or party for wine lovers.