



## 2018 SAUVIGNON BLANC

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*Clean and crisp and refreshing; a truly versatile food pairing wine*

**Varietal Composition:**

Sauvignon Blanc

**Appellation:**

Central Coast

**Bottling Data:**

pH: 3.46

Total Acidity: 0.60 g/100mL

Alcohol: 13.5% by volume

**Release Date:**

February 2019

### Philosophy

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Our Sauvignon Blanc reflects the diversity of the climates and soils in the Central Coast that range from the cool, limestone-laden Templeton Gap area to the warmer, sandy, river-influenced eastern regions. We've combined sauvignon blanc grown in vineyards with diverse climates and soils to give our JUSTIN Sauvignon Blanc a full, textured palate with bright citrus and tropical fruit with a hint of fresh herbs balanced with a crisp, refreshing mineral structure. The result is a wine that is both a refreshing summer aperitif, as well as a perfect food pairing wine for an amazing range of cheeses, seafood or light dining options, such as appetizers or tapas.

### Vintage Notes

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The 2018 vintage had a cool, dry winter with cooler temps and almost all the rain occurring from late February through March. Bud break began in mid to late March after a few warming periods. Temperatures fluctuated in April with some minor frost in a few vineyards. May and June alternated between warm and cool temperatures during flowering, including a few windy days that affected flowering and naturally reduced our yields a bit. Warm weather began in June and turned hot causing veraison to begin around the last week of July. The high heat continued through mid-August causing the plants to shut down slightly, delaying ripeness and maturity until a cooling trend got things back on track in time to start picking our sauvignon blanc parcels in September.

### Vinification

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**Fermentation:** Whole cluster pressed and fermented with M2 & X5 yeast in stainless steel tanks. No malolactic fermentation.

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

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**Appearance:** Clear, bright, pale straw with silver highlights.

**Aroma:** Aromatic with ripe lemon, pear and a tropical fruit, mixed with savory herbal notes and acacia flower accents.

**Palate:** Dry with moderate-plus body, a fresh burst of lemon lime and green apple on the entry becoming more complex toward the mid-palate with white pepper, green herbs and floral notes as the palate unfolds. The finish is crisp with sustained citrus and tropical fruit balanced by savory fresh cut herbs, a subtle white pepper accent and a pleasing mineral texture. It's a perfect match to a cool summer soup like Gazpacho, or its Andalusian relative, Salmorejo made with fresh olive oil. It's also great with grilled oysters with an herb compound butter, or a salad of mixed greens, pears and walnuts with fresh goat cheese. This is Sauvignon Blanc at its best; palate-cleansing and refreshing, textural, with a balance of complex fruit, herbal highlights and savory flavors.