

2012 OBTUSE



Our own twist on a traditional, favorite dessert wine.

Appellation:
Paso Robles

Varietal Composition:
100% Cabernet Sauvignon

Bottling Data:
pH: 3.74
Total Acidity: 0.51g/100mL
Alcohol: 17.0% by volume

Harvest Period:
November 11, 2012

Philosophy

Made using the same method as a traditional Port, JUSTIN OBTUSE instead features Cabernet Sauvignon, our hallmark grape variety. A portion of the natural sugar from the grapes is left unfermented for a touch of sweetness that complements the varietal flavors of cabernet sauvignon. With only a few months in barrel for some depth, OBTUSE has a crisp, clean finish when compared to traditional versions of this type of wine.

Vintage Notes

The 2012 vintage began with a cold, dry winter and a cool spring which delayed budbreak until mid-April, about three weeks later than usual, minimizing the chances of damage from a late frost. Warm temperatures in early June and a very hot July moved things along with veraison beginning a few weeks early in late July. August started a little cooler, but soon warmed to over 100° each day for more than a week helping us to catch up on ripeness and maturity. The first rainfall occurred on October 10th but it did not affect the harvest as it warmed up again from late October through early November when we picked our cabernet sauvignon fruit for this wine.

Vinification

Fermentation: Halted by adding 170 proof neutral grape brandy, leaving 7% residual sugar

Maturation: 6 ½ months in 100% neutral French oak barrels

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

Appearance: Medium ruby core with slightly lighter ruby rim.

Aroma: Ripe black cherry, blackcurrant and a subtle berry jelly note mixed with savory cabernet sauvignon elements.

Palate: Full-bodied, sweet but fresh on the palate with ripe black fruit on entry and dark chocolate with sweet tobacco elements on the mid-palate. Soft tannins support the flavors on the long, crisp finish that is filled with continuing fruit and savory notes. Not just for chocolate pairings, the 2012 OBTUSE would be perfect with creamy veined cheeses with some dried cherries and walnuts, or even with a slice of pecan pie.