



2015 JUSTIFICATION



*An elegant 'Right Bank'
styled blend*

Varietal Composition:

52% Cabernet Franc, 48% Merlot

Appellation:

Paso Robles

Bottling Data:

pH: 3.65

Total Acidity: 0.60g/100mL

Alcohol: 15.0% by volume

Release Date:

September 2017

Harvest Period:

August - November 2015

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 BBQ.

Vintage Notes

The 2015 vintage started with the warmest winter on record with moderate early precipitation and a dry January and February that made it clear that yet another year of drought was coming. Spring stayed warm with bud break occurring a few weeks earlier than usual, but cooler weather slowed things down. Wind with late rain during the critical flowering season in May and June reduced our Cabernet yields considerably. July brought heat along with a freak thunderstorm on the 19th that yielded almost three inches of rain, providing much needed moisture to our region just before the grapes started to mature, while warmer temps and onshore breezes immediately eliminated the threat of mildew from the added humidity. Continued heat and lack of precipitation through September and October gave us a great window to pick our Cabernet Franc and Merlot fruit used for the 2015 JUSTIFICATION at the perfect time.

Vinification

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

Maturation: Barrel aged for 19 months in 100% French oak (50% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Dark ruby purple core with a medium rim and slight staining on the glass.

Aroma: Aromatic red and black cherry and blackcurrant fruit, complex barrel spice of vanilla, licorice and cinnamon, and subtle dried leaf, cedar and camphor notes.

Palate: Full bodied, fresh with red and black fruit and baking spice on entry with savory fall leaves, cedar pencil and leather meeting sustained sweet spice on the midpalate. The finish is long and complex with wild cherry, camphor and savory elements wrapped in firm, balanced tannins. This is an elegant, wonderfully balanced wine that mixes complex fruit and savory elements with generous texture, all while staying fresh on the palate. The 2015 JUSTIFICATION is a versatile food pairing wine with an affinity for game fowl like pan seared duck breast or roasted pheasant, but is equally at home with a prime filet mignon served with a dollop of garlic and herb butter.