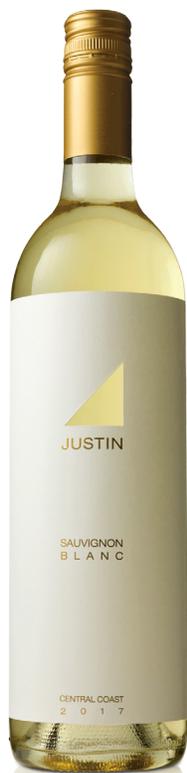




## 2017 SAUVIGNON BLANC

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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: 3.24

Total Acidity: 0.66 g/100mL

Alcohol: 13.5% by volume

**Release Date:**

February 2018

**Harvest Period:**

August 21 – September 23, 2017

### 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 from vineyards in these unique areas to give our JUSTIN Sauvignon Blanc a full palate of bright citrus fruit with a hint of fresh herbs balanced by 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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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 while the timing mitigated the threat of mildew on the young shoots. May was warm and with the generous moisture contained in the soils, heavy vegetative growth on the vines prompted careful and vigorous 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 causing an earlier than normal start to our sauvignon blanc harvest, but cooling in early September slowed things down a bit, allowing us to harvest various parcels of this variety at different times and with different character to balance the final blend.

### 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:** Very bright, pale straw with silver/green highlights.

**Aroma:** Lemon, ripe pink grapefruit and ripe pear with subtle white pepper and green herb accents.

**Palate:** Dry, medium bodied, crisp with lemon and subtle mandarin citrus notes over a pleasant herbal background on entry with savory and mineral textural notes on the mid-palate and into the refreshing finish. This is fresh, classically styled sauvignon blanc that is perfect on a hot summer day before a meal as a refreshing aperitif, with lightly seared and salted Shishito or Padrón peppers, or with freshly grilled shrimp marinated in olive oil, salt, pepper, lemon juice with oregano and served with a white wine, lemon and caper sauce.