



2013 ISOSCELES



The embodiment of our winemaking philosophy, and the iconic wine that put JUSTIN on the map

Varietal Composition:

75% Cabernet Sauvignon,
16% Cabernet Franc, 9% Merlot

Appellation:
Paso Robles

Bottling Data:
pH: 3.70

Total Acidity: 0.58g/100mL
Alcohol: 16% by volume

Release Date:
January 2016

Harvest Period:
September - November 2013

Philosophy

In 1987, we made our first vintage of a wine styled after the famous 'first growth' producers of Bordeaux, made with the same uncompromising care as the Grands Vins of those venerable chateaux. For more than 25 vintages, ISOSCELES has been our flagship wine and quality benchmark for this style of wine here on the Central Coast of California. A blend based on cabernet sauvignon supported by cabernet franc and merlot, the 2013 ISOSCELES is a perfect example of what makes Paso Robles such a great place to grow these varieties. This vintage is exceptionally approachable early on with generous black fruit, spice and balanced textures, but ultimately structured to last for years in your cellar. So while you are waiting to drink your Cabernets and Bordeaux blends from other regions, go ahead and open a few bottles of the 2013 ISOSCELES, but make sure to save a couple to enjoy in a few years.

Vintage Notes

The 2013 vintage started with a very dry winter followed by a warm, dry and early spring. The weather turned hot in late May and stayed that way through July. The first 10 days of August cooled a bit, but the heat returned and we began harvesting on August 19, making 2013 our fifth earliest harvest start in JUSTIN history. September and October gave us perfect, warm conditions to harvest our cabernet franc from mid-September through early October with an attractive red fruit and finesse while the earlier ripening merlot started in early September and continued through early October. We picked our cabernet sauvignon parcels only when they showed perfect maturity, ripeness and acidity starting in mid-September, with our last cabernet parcel arriving at the winery in early November. The resulting wine shows a balance on release of generous, approachable fruit and complex flavors backed by firm tannins and crisp acidity making the 2013 ISOSCELES accessible now, but definitely cellar-worthy.

Vinification

Fermentation: Stainless-steel open- and closed-top tanks with twice-daily pump-overs
Maturation: 21 months in 100% new French oak barrels

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright, nearly opaque, ruby purple core with a narrow, moderate intensity rim and slow forming slightly stained tears.

Aroma: Intense and complex with aromas of ripe black fruit, baking spice, sweet tobacco, leather, cocoa, oak barrel elements with subtle smoky eucalyptus accents.

Palate: Dry and full-bodied with rich black cherry and blackcurrant fruit, vanilla, cinnamon and licorice spice notes on the entry. Savory, herbal and mint notes appear, followed by dark chocolate and smoky oak elements on the mid palate. The finish is very long and crisp with a complex interplay between the savory mid-palate and returning fruit of red cherry candy and sweet spice with a floral hint of violet, all framed by soft, chewy tannins. The 2013 ISOSCELES is drinking exceptionally well at release but has the structure to further develop beautifully over time. Great with classic cab fare like rich braised short ribs or grilled leg of lamb with garlic and herbs, the 2013 ISOSCELES also drinks well on its own due to its exceptional balance of flavor and texture even when young.