



2013 JUSTIFICATION



*A Paso blend where
Old World meets
New World*

Appellation:

Paso Robles

Composition:

58% Cabernet Franc

42% Merlot

Bottling Data:

pH: 3.66

Total Acidity: 0.65g/100mL

Alcohol: 15.0% by volume

Release Date:

August 2015

Philosophy

With JUSTIFICATION, the Old World meets the New in 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, but with a Paso Robles twist of full, bright 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 2013 vintage started with a very dry winter followed by a warm, dry and early spring. The weather turned hot in late May and staying that way through July. The first 10 days of August were cooler and slowed things 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 conditions to harvest 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 bringing some depth and richness to this classic blend.

Vinification

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

Maturation: 20 months in French oak (45% new)

Tasting Notes

by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Deep ruby purplish core lightening to medium intensity at the rim with moderate tearing and slight staining on the glass.

Aroma: Aromatic with ripe red cherry, blackcurrant and just-ripe blackberry, with rich vanilla and cinnamon spice and an attractive savory and herbal character that cabernet franc classically brings to this blend.

Palate: Full and complex with an elegant mix of ripe red fruit, primarily cherry with cassis and a little plum, and rich baking spice on the entry. A little dusty, savory cabernet franc charm emerges on the mid-palate along with subtle mint and eucalyptus notes leading to a long, clean finish. Returning cherry and currant fruit surrounded by firm tannins that give length and depth to this, perfectly balanced blend. On the more elegant side of the Bordeaux spectrum, the 2013 JUSTIFICATION shows well with a wide range of pairings from five spice duck, a duck confit or a classic entrecote bordelaise with pomme frite.