

2014 ISOSCELES



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

Varietal Composition:

73% Cabernet Sauvignon, 15% Cabernet Franc, 12% Merlot

Appellation:

Paso Robles

Bottling Data:

pH: 3.65

Total Acidity: 0.62 g/100mL

Alcohol: 16% by volume

Release Date:

January 2017

Harvest Period:

August 21 – October 29, 2014

Philosophy

In 1987, we made our first vintage of a wine styled after the famous First Growth producers of Bordeaux, created 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 2014 ISOSCELES is a perfect example of what makes Paso Robles such a great place to grow these varieties. This wine 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're waiting to drink your Cabernets and Bordeaux blends from other regions, go ahead and open a few bottles of the 2014 ISOSCELES, but make sure to save a couple to enjoy in a few years.

Vintage Notes

The 2014 vintage began with an extremely dry and mild winter with bud break occurring about 2-3 weeks earlier than normal. Winds during flowering caused some uneven berry-set, reducing our yields and opening the clusters to drying breezes and sunshine. Warm weather continued through mid-July with heat spikes over 100°F for brief periods in June and early July. Veraison began a couple of weeks earlier than usual and was complete by mid-August. The second half of August saw cooler temps that allowed the red grapes to better harmonize ripeness and maturity. The heat returned in early September and remained for the rest of the month with our characteristically cool nights that helped us to retain great acidity while the grapes matured, and lingered into late September when we started picking fruit for the 2014 ISOSCELES until the final blocks were harvested at the end of October.

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, dense ruby purple core lightening toward the rim with thick, slow, moderately stained tears.

Aroma: Intense aromas of ripe black cherry, black currant, vanilla, cinnamon and black licorice with dried herbs, cocoa, violets and toasted oak.

Palate: Dry, full-bodied and very complex with rich ripe black fruit and baking spice on the entry, with anise, purple flowers and chocolate on the mid-palate, joined by emerging chewy tannins into the fresh, balanced finish, which is very long with sustained fruit and layers of evolving sweet spice. The palate of the 2014 ISOSCELES is very open right now for such a cellar-worthy wine, and is an outstanding pairing with a classic prime rib or barbecue brisket. After a few years it will be perfect with more complex dishes like a ragout of veal or lamb served with fresh pasta.