



2014 SAVANT



*A bold and complex
blend with superb
balance*

Varietal Composition:

62% Syrah, 33% Cabernet Sauvignon,
5% Grenache

Appellation:

Paso Robles

Bottling Data:

pH: 3.76

Total Acidity: 0.63g/100mL

Alcohol: 16.5% by volume

Release Date:

September 2016

Harvest Period:

September - October 2014

Philosophy

A unique blend that combines the distinctive characteristics of syrah and cabernet sauvignon, the two most highly regarded grape varieties grown in Paso Robles. This year, a little grenache adds its own distinct varietal character helping the 2014 SAVANT to exhibit the depth and complexity Paso is famous for, while still displaying the elegant, food friendly JUSTIN style. Rich, with full ripe black fruit, spice, with smoky meaty elements, it's a wine that lovers of bold wines will love, while still being classy enough to display exquisite table manners, pairing well with a wide variety of food.

Vintage Notes

The 2014 vintage began with an extremely dry and mild winter with bud break occurring about 2-3 weeks earlier than normal. Warm weather continued but winds during flowering caused some uneven berry-set, reducing our yields and opening the clusters to drying breezes and sunshine. Warm weather with some humidity continued through mid-July with heat spikes over 100° for brief periods in June and early July. Veraison started a couple of weeks earlier than usual and was complete by mid-August. Our first block of white grapes came in on August 13th, tying 2004 for our earliest harvest start. 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 balance maturity and acidity through late October as we brought in the last of the Syrah and cabernet components for the 2014 SAVANT.

Vinification

Fermentation: Stainless steel open and closed top tanks with UV43 yeast, twice daily pump overs

Maturation: Barrel aged for 21 months in 100% French oak (60% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Deep, nearly opaque, purple ruby core lightening toward the rim with thick, slow forming moderately stained tears on the glass.

Aroma: Intense and layered with black berry jam and ripe black cherry jam fruit, sweet spice of vanilla and cinnamon, with smoky oak notes, cracked pepper, leather, and in time some hints of smoked meat mixed with complex red and purple floral accents.

Palate: Full on the palate with very ripe lush black fruit and baking spice on the entry followed with dried savory herbs, cracked black pepper and smoky elements going into the mid-palate. The finish is very long and complex with a mix of returning ripe fruit, chocolate and chewy tannins as it slowly unfolds. The 2014 SAVANT is a bold, complex wine that combines the intensity of a Paso syrah with the complexity that cabernet sauvignon brings to the table. Speaking of the table, this wine is great with the usual grilled meat like trip-tip or lamb with herbs and garlic, or try matching it with the rich flavors and layered spices found in Moroccan and Middle Eastern stews like a lamb tagine, or roasted cauliflower with chickpeas or lentils and a ras el hanout spice blend.