



2015 CABERNET SAUVIGNON



*A versatile, traditionally
crafted Paso Robles
Cabernet*

Varietal Composition:
Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:
pH: 3.77
Total Acidity: 0.6g/100mL
Alcohol: 14.5% by volume

Release Date:
April 2017

Philosophy

With attractive aromas of black fruit and spice, this smooth, ready to drink Cabernet Sauvignon is made with the same care as the highest quality, traditionally crafted Bordeaux styled wines. Our grapes are hand-picked and sorted by the berry for consistent quality and flavor. JUSTIN Cabernet Sauvignon then spends more than a year in traditional small oak barrels to impart a depth and complexity, expressing the influence of ancient limestone soils and the unique climate of Paso Robles and bringing out a classic Cabernet character in this exceptional wine.

Vintage Notes

The 2015 vintage started with the warmest winter on record with moderate early precipitation and a dry January and February that made it clear that yet another year of drought was coming. Spring stayed warm with bud break occurring a few weeks earlier than usual, but cooler weather slowed things down. Wind with late rain during the critical flowering season in May and June reduced our Cabernet yields considerably. July brought heat along with a freak thunderstorm on the 19th that yielded almost three inches of rain, providing much needed moisture to our region just before the grapes started to mature, while warmer temps and onshore breezes immediately eliminated the threat of mildew from the added humidity. Continued heat and lack of precipitation through September and October gave us a great window in which to ripen and mature our Cabernet Sauvignon crop giving high quality, with lower yields.

Vinification

Fermentation: UV43 yeast and twice daily pumpovers, in open and closed top stainless steel tanks

Maturation: Barrel aged for 14 months in American oak (25% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Dark purple ruby core, slightly lighter at the rim showing light staining on the glass.

Aroma: Aromatic with bright ripe black cherry and blackcurrant fruit, baking spice, savory dried autumn leaves, subtle violet floral notes with a hint of caramelized barrel sweetness.

Palate: Dry, moderate plus bodied, with ripe red and black cherry, and blackcurrant fruit joined by vanilla and cinnamon spice notes on the entry. The mid-palate is fresh with sustained ripe fruit, toasty oak notes and softly textured tannins. The finish is moderately long with notes of cherry candy and blackcurrant fruit matched with subtle classic Cabernet savory elements. The 2015 JUSTIN Cabernet Sauvignon is a great all-around choice for a wide range of food pairings from a simple cheese and charcuterie plate or a burger to vegetable lasagna, or even a prime rib. If you are looking for a quality, all-purpose red wine, this is it!