



2016 SAUVIGNON BLANC



Clean and crisp; a truly versatile food pairing wine.

Varietal Composition:

Sauvignon Blanc

Appellation:

Central Coast

Bottling Data:

pH: 3.22

Total Acidity: 0.69 g/100mL

Alcohol: 14.5% by volume

Release Date:

November 2016

Harvest Period:

August - September 2016

Philosophy

Our Sauvignon Blanc reflects the diversity of the climates and soils in the Central Coast that range from the cool, limestone laden Templeton Gap area to the warmer, sandy, river-influenced eastern regions. We've combined sauvignon blanc from vineyards in these unique areas to give our JUSTIN Sauvignon Blanc a full palate of tropical and citrus fruits with a hint of fresh herbs balanced by a crisp, refreshing mineral structure. The result is a wine that is both a refreshing summer aperitif, as well as a perfect food pairing wine for an amazing range of cheeses, seafood or light dining options, such as appetizers or tapas.

Vintage Notes

The 2016 vintage started with a warm winter, but with near normal precipitation levels. The rain was helpful to replenish the underlying soils a bit for the coming vintage, but not enough to break a sixth year of drought. The spring was warm, causing an early bud break followed by a cooling period that prolonged the flowering season without negatively affecting pollination, spreading out the season a bit. June and July were warm with veraison only slightly earlier than normal, but lasting a bit longer due to the variable flowering times seen in the spring. August stayed warm and our first sauvignon blanc grapes were harvested on August 15th, in great balance, only a few days behind the previous year's record early start. Late August and early September cooled a bit, allowing the remaining fruit to continue to develop beautifully through mid-September, giving us some of the best sauvignon blanc ever with perfect ripeness and acidity - both particularly important for this variety.

Vinification

Fermentation: Whole cluster pressed and fermented with M2 & X5 yeast in stainless steel tanks. No malolactic fermentation.

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Very bright, light straw with silver highlights.

Aroma: Fresh lemon, white peach, guava, pineapple, white flower and herbal notes, and a little white pepper.

Palate: Dry, refreshing throughout, with lemon, green apple, peach and tropical fruit on the entry leading to a crisp, textured mid-palate showing chamomile flower, subtle green herbs and mineral notes. The finish is clean, bright and textured with lingering citrus and herbal character. A perfect refreshing and crisp aperitif wine particularly in the summer months, it will pair beautifully with an apple and goat cheese salad, fresh oysters, or fish tacos with a squeeze of lime.