



2019 JUSTIFICATION



An elegant 'Right Bank' styled blend

Varietal Composition:
51% Cabernet Franc, 49% Merlot

Appellation:
Paso Robles

Bottling Data:
pH: 3.65

Total Acidity: 0.60g/100mL
Alcohol: 16.1% by volume

Philosophy

With JUSTIFICATION, the Old World meets the New with 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, only with a Paso Robles twist of full, mature fruit. A versatile pairing wine to a wide range of foods, the 2019 JUSTIFICATION is perfect for a romantic dinner in front of a crackling fire or a summer's evening barbecue.

Vintage Notes

2019 started with a cool winter with normal precipitation, breaking the dry trend of the previous six years. Spring was wet and cool with bud break coming a few weeks later than usual. Flowering progressed normally with minimal shatter occurring in a few blocks. June was dry with the first real warming trend beginning toward the end of the month. July started warm, showing the typical Paso Robles pattern of hot days and cold nights, but cooler weather toward the end of the month delayed veraison by a few weeks. Mid-August warmed again and stayed that way through early September and through October with the characteristic Paso Robles cold Fall nights, preserving natural acidity in the fruit while we wait for perfect maturity of flavors before we picked the fruit cabernet franc and merlot blocks for the JUSTIFICATION.

Vinification

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

Maturation: Barrel aged for 20 months in 100% new French oak

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Deep ruby-purple at its core leading to a lighter rim and deeply stained tears.

Aroma: Elegant and assertive with notes of black cherries, ripe plums and raspberry preserves which are balanced by vanilla, star anise, cinnamon, toasted oak, saddle leather and camphor.

Palate: Nearly full, ripe blackberries and black currants with elements of cedar and baking spices on entry, leading to a mid-palate featuring grippy tannins and notes of savory herbs and hints of dried rose petals. The lingering, fresh finish features sustained tannins with sweet raspberries, fresh mission figs and dusty leather tones. The 2019 JUSTIFICATION is bold with balanced textures making it a perfect pairing with flavorful foods like bacon-wrapped pork tenderloin or traditional barbecue such as a smoked brisket.