



## 2017 JUSTIFICATION

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*An elegant  
'Right Bank' styled  
blend*

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**Varietal Composition:**  
65% Cabernet Franc, 35% Merlot

**Appellation:**  
Paso Robles

**Bottling Data:**  
pH: 3.73  
Total Acidity: 0.61 g/100mL  
Alcohol: 15.0% by volume

**Release Date:**  
September 2019

### Philosophy

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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, JUSTIFICATION is perfect for a romantic dinner in front of a crackling fire or a summer's evening barbeque.

### Vintage Notes

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The 2017 vintage started with a cold, wet winter that replenished the dry soils throughout Paso Robles after five years of drought. Warmer weather in March encouraged a slightly early bud break late in the month and a few well-spaced showers added to the season's precipitation totals. May was warm and with the generous moisture in the soils, heavy vegetative growth on the vines prompted careful and early canopy management to balance vine development for the coming season. Things turned very hot in June and July with record breaking heat that caused an early veraison toward late July. The hot weather continued throughout August pushing ripeness levels and causing some concern with early ripening varieties. Things cooled off nicely early in September, balancing maturity and ripeness levels by slowing things down a bit with our merlot and cabernet franc fruit being harvested before the end of October, just a bit later than normal.

### Vinification

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

**Maturation:** Barrel aged for 20 months in 100% French oak (44% new)

### Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

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**Appearance:** Deep ruby/purple with black hue at the core and moderately stained tears on the glass.

**Aroma:** Very aromatic with ripe black, red cherry and blackcurrant fruit, vanilla and cinnamon spice with cedar, autumn leaves, oak, graphite, red licorice and cocoa.

**Palate:** Full bodied with ripe red and black fruit and baking spice on entry with oak and dusty tobacco notes joining on the mid-palate and balanced acidity keeping things elegant and fresh. The finish is long and complex with mouth filling, fine tannins, lingering cherry fruit, barrel spice and oak with subtle floral notes. Full bodied but lively and complex on the palate, the 2017 JUSTIFICATION is a versatile food pairing wine to a wide range of dishes from and herb crusted pork loin roasted with root vegetables, a pan seared duck breast, or a filet mignon with a thyme and red wine sauce.