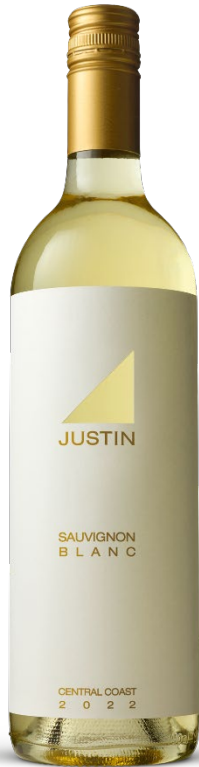




## 2022 SAUVIGNON BLANC

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*Clean, crisp, and refreshing; a truly versatile food-pairing wine.*

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**Varietal Composition:**  
Sauvignon Blanc

**Appellation:**  
Central Coast

**Bottling Data:**  
pH: 3.26

Total Acidity: 0.62g/100mL  
Alcohol: 13.5% by volume

### Philosophy

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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 grown in vineyards with diverse climates and soils to give our JUSTIN Sauvignon Blanc a clean, textured palate with bright citrus and tropical fruit with a hint of fresh herbs balanced with a crisp, refreshing mineral structure. The result is a wine that is both a refreshing summer aperitif and a perfect food-pairing wine for an amazing range of cheeses, seafood, or light dining options, such as appetizers or tapas.

### Vintage Notes

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2022 saw the Central Coast's third consecutive year of drought conditions. The winter was cold and dry after an initial three-day downpour, bringing nearly the entire season's rain all at once. Budbreak occurred on schedule in late March and early April, when the cold winter days started to warm up as the spring season approached. As the season progressed, the vines grew healthy canopies and weren't adversely affected by the dry conditions, thanks to diligent farming by our team. Veraison occurred in the latter part of July and into early August, which is very typical for the region. Early September brought a "heat dome" over much of California, and Paso Robles experienced nine consecutive days of temperatures over 107° Fahrenheit, greatly expediting the ripening process. To harvest the grapes while simultaneously protecting our team from the extreme heat and not allowing the grapes to overripen, the teams picked overnight using floodlights for the first time in JUSTIN's history. Overall, the 2022 harvest ended about a month earlier than usual.

### Vinification

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**Fermentation:** Whole-cluster-pressed and fermented at cool temperatures in stainless steel tanks. No malolactic fermentation.

### Tasting Notes by Jason Santos, JUSTIN Winery Sommelier

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**Appearance:** Bright and clear with moderate tears and a pale straw core and green highlights in the glass.

**Aroma:** Aromatic with ripe green apple, lemon zest, peach, white flowers, and limestone.

**Palate:** Medium-bodied with lively lime and Granny Smith apple on entry, and flavors of ripe peach, tart pineapple, and lemon balm on the midpalate. The moderately long finish is lean and layered with notes of fresh citrus, limestone, and white flowers. The 2022 JUSTIN Sauvignon Blanc is easily enjoyed with a wide variety of dishes, from lighter-bodied fares such as hamachi crudo with citrus ponzu and sliced serrano peppers to chèvre cheese baked with passionfruit marmalade and served alongside a crusty sourdough loaf.