

2021 SAVANT



*A bold and complex
blend with superb
balance*

Varietal Composition:
54% Syrah,
46% Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:
pH: 3.66
Total Acidity: 0.62g/100mL
Alcohol: 15.5% by volume

Philosophy

The 2021 SAVANT is a unique blend that combines the distinct characteristics of syrah and cabernet sauvignon, the two most highly regarded red grape varieties grown in Paso Robles. SAVANT exhibits the depth and complexity that Paso is famous for, while highlighting JUSTIN's elegant and food-friendly style. Rich, with notes of ripe black fruit, spice, and smoky, meaty elements, it's a blend that's perfect for bold wine lovers, and displays exquisite table manners, pairing well with a wide variety of dishes.

Vintage Notes

2021 started with a cool, dry winter with alternating warm and cold spells through the spring with budbreak occurring in late March and early April, only a bit later than usual. The alternating hot and cold weather trended a bit warmer than normal through the beginning of June. The cooler temperatures and wind during these cold periods affected fruit-set and caused mild shatter (the failure of some flowers to form berries within the clusters), naturally reducing our yields slightly. July was warm, and veraison began later in the month and into the first week of August. August came in hot and ended a little cooler than usual, slowing the ripening process and allowing for more balance within the vineyards. As September stayed warm and allowed the fruit to fully mature and ripen, Winemaker Scott Shirley surveyed the vineyards and chose to pick when the fruit was at its peak for flavor and body. Some scattered early frosts affected just a few blocks in mid-October, but we carefully surveyed each parcel and picked when the grapes showed ideal ripeness and maturity, balancing both ripe fruit and fresh acidity. Overall, the 2021 harvest ended about two weeks earlier than usual.

Vinification

Fermentation: Stainless steel open- and closed-top tanks with UV43 yeast and twice-daily mixing.

Maturation: Barrel-aged for 21 months in French oak (50% new)

Tasting Notes by Jason Santos, JUSTIN Winery Sommelier

Appearance: Bright with a purple/ruby core that lightens at the rim, with thick, heavy, moderately stained tears on the glass.

Aroma: Aromatic with ripe fruit aromas of black plum, dried fig, and blackcurrant, leading into barrel aging notes of vanilla, cigar box, cinnamon, and clove. Additional hints of lilac blossoms and camphor add complexity.

Palate: Full-bodied with ripe black cherry, boysenberry, and black olive flavors on the entry that transition into savory notes of dried leaves, herbes de Provence, and cured meat with persistent well-integrated tannins. The long finish is highlighted by smooth, balanced fruit with barrel spice, smoky black tea, and toasted oak flavors. Both fruit-forward and savory, the 2021 SAVANT is an ideal pairing for dishes such as grilled leg of lamb marinated with red wine, thyme, rosemary, and garlic. It's also a great match for an aged soft cheese served with Marcona almonds and cherry preserves spiced with anise and cloves.