



2021 ISOSCELES



The core of our winemaking philosophy, and the iconic wine that put JUSTIN on the map

Varietal Composition:

86% Cabernet Sauvignon,
7% Cabernet Franc,
7% Merlot

Appellation:
Paso Robles

Bottling Data:
pH: 3.65

Total Acidity: 0.62g/100mL
Alcohol: 15.5% by volume

Philosophy

In 1987, we made our first vintage of a wine styled after the famous First Growth producers of Bordeaux, created with the same uncompromising care as the *Grands Vins* of those venerable chateaux. For 35 vintages, ISOSCELES has been our flagship wine and quality benchmark for this style of wine here on the Central Coast of California. A blend based on Cabernet Sauvignon and supported by Cabernet Franc and Merlot, the 2021 ISOSCELES shows why Paso Robles is such a great place to grow these varieties. Full-bodied, with ripe black fruit and complex baking spice, it's ready to drink right out of the gate, but make sure to save a few bottles as it continues to evolve after some time in the cellar.

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. 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 continued 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.

Vinification

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

Maturation: Barrel-aged for 21 months in 100% new French oak.

Tasting Notes by Jason Santos - JUSTIN Winery Sommelier

Appearance: Bright with a dark purple/black core lightening to ruby/purple at the rim, with slowly forming, moderately stained tears on the glass.

Aroma: Complex and attractively aromatic, showing very ripe cherry and black currant fruit followed by savory notes of cedar, pipe tobacco, vanilla bean, baking spice, and warm oak.

Palate: Full-bodied on the palate with ripe notes of crème de cassis and black cherry jam, with hints of red berry fruit on entry and vanilla, licorice, and baking spice leading into the midpalate, which shows complex savory notes of cedar, tobacco leaf, and leather. The lengthy and continually changing finish progresses from ripe black cherry fruit flavors accented by baking spice and oak notes to ripe chewy tannins and balancing acidity that adds depth and freshness. The 2021 ISOSCELES is an exceptional wine that provides both an intensity and balance that allows it to hold its own when paired with deeply flavored dishes like a slow-cooked beef stew, rib eye grilled over wood, or venison steak.