



## 2022 RESERVE CABERNET SAUVIGNON

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Classic Cabernet Sauvignon at its best.

Varietal Composition:  
Cabernet Sauvignon

Appellation:  
Paso Robles

**Bottling Data:**  
pH: 3.76  
Total Acidity: 0.62g/100mL  
Alcohol: 15.5% by volume

### Philosophy

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The 2022 Reserve Cabernet Sauvignon is one of the best Paso Robles Cabernets available. Crafted from the same quality fruit as our flagship ISOSCELES blend, and made of 100% cabernet sauvignon grapes, this wine is a Cabernet lover's dream. This wine is bold and complex with ripe black fruit, sweet spice, and that classic Cabernet mix of savory and herbal characteristics. Its structural texture keeps this wine balanced and fresh from its beginning through its very long, complex finish. It's delicious on release, but don't hesitate to let it age for a few years — or even a decade — to see how it evolves. That is, if you can wait.

### 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, which brought the rainfall of nearly the entire season all at once. Budbreak occurred on schedule in late March and early April when the cold winter days started to warm up as we approached spring. 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, the ripening of grapes that starts sugar production and is marked by color change, happened 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 with temperatures over 107° Fahrenheit, greatly expediting the ripening process. To protect our team from this extreme heat when harvesting while simultaneously preventing the grapes from overripening, 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:** 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*

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**Appearance:** Clear and deep ruby in color, lightening at the rim, with light staining in the glass and moderately thick tears.

**Aroma:** Medium intensity on the nose with rich red plum, blackberry jam, cocoa powder, and savory tea leaf. A vein of earthy minerality brings complexity to juicy fruit and autumn spice. Oak lends warm vanilla, caramel, and allspice.

**Palate:** Dry and full-bodied with intense, youthful red fruit on the palate. Bing cherry and blackberry notes are layered with leather, espresso, and nutmeg, and the long finish is accented with well-integrated tannin and an element of acidity that keeps the wine from being heavy. The bold fruit and spice character of this 2022 Reserve Cabernet Sauvignon would pair perfectly with balsamic braised beef with creamy parmesan polenta, or an earthy, complex dish such as eggplant moussaka.