



2022 PINOT NOIR



A complex Pinot Noir featuring rich fruit and balanced acidity.

Varietal Composition:
Pinot Noir

Appellation:
Russian River Valley

Bottling Data:
pH: 3.72
Total Acidity: 5.5g/100L
Alcohol: 14.4% by volume

Philosophy

After a more than 40-year legacy within Paso Robles, JUSTIN is continuing to make a mark on Californian wine, venturing north with the introduction of our first Pinot Noir. Sourced from our estate vineyards, this Burgundy-inspired wine adds a new perspective on JUSTIN's long-standing history as a grower and producer of California wine. Touting all the hallmarks of the acclaimed Russian River Valley, this food-friendly Pinot Noir is balanced with bright acidity and ripe fruit, making it the perfect pairing for dinner parties and special occasions.

Vintage Notes

The 2022 vintage was memorable due to long-term drought and below-average rainfall during the fall and winter. The Russian River Valley received a total of only 3.57" of precipitation from January to June, with only 0.02" in February. Cover crops that were planted to increase soil fertility were slow to germinate and even slower to grow, indicating low soil moisture level. Early irrigations were necessary to develop productive canopies, as were assessments of vine nutritional status, indicating the need for early-season fertigation. 2022 was a growing season full of twists and turns: possible early budbreak that was then delayed by cold nights, a short frost season of only three nights, long bloom and veraison periods which led to varying cluster maturity, and an unusually cool June and July followed by an atypically warm August. During the heat event in August, we started harvesting pinot noir, and were finished harvesting on August 27.

Vinification

Fermentation: Small stainless steel open-top tanks with twice-daily punch downs.

Maturation: Barrel-aged for 10 months on the lees in 35% new French oak.

Tasting Notes by Jason Santos, Certified Sommelier

Appearance: Deep ruby in color with a purple tinge at the core, lightening to pale ruby at the rim with moderate tearing.

Aroma: Complex and aromatic nose unveiling ripe black cherry, strawberry jam, a touch of forest floor, and savory spice.

Palate: On the palate, the entry is round with ripe black plum, boysenberry, dark cherry, and stewed strawberry leading to bright notes of cranberry. Well-integrated tannins and balanced acidity bolster the ripe fruit nuances that build on the finish and are offset by fall leaves and subtle barrel spice. The 2022 JUSTIN Pinot Noir features rich fruit and savory earthiness, pairing beautifully with roasted chicken drizzled with a savory mushroom and thyme sauce or duck confit served alongside a cherry-port reduction.