



## 2023 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: 3.25

Total Acidity: 0.60g/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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2023 started off with more rain than the Central Coast has seen in a long time. Late winter storms created delays in accessing many vineyards for pre-budbreak work, yet the rain had a positive impact by saturating the soil. Moist subsoils and moderate temperatures really extended the growing season. The mild summer and early fall allowed the berries to size up with very little, if any, dehydration. There were initially some concerns over ripening with the cool conditions, but while harvest ran about three weeks behind, some warm weekends in September helped to push everything along, allowing vineyard blocks to mature at their own pace. The mild weather all year helped the grapes maintain exceptional amounts of natural acidity, which resulted in an exceptionally balanced vintage.

### 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 color with silver highlights in the glass.

**Aroma:** Aromatic with ripe lemon, green apple, peach, citrus blossom, and fresh herbal notes.

**Palate:** Medium-bodied and dry with bright lemon and Granny Smith apple on entry and pineapple with fresh-cut herbs toward the midpalate. The moderately long finish is very clean and textured with sustained fresh citrus fruit, herbal, and mineral notes. The 2023 JUSTIN Sauvignon Blanc is a crisp, dry white wine that is a refreshing and versatile food-pairing wine. Try it with goat cheese and sun-dried tomato crostini, or with pan-fried sole fillets served with a tangy piccata sauce.