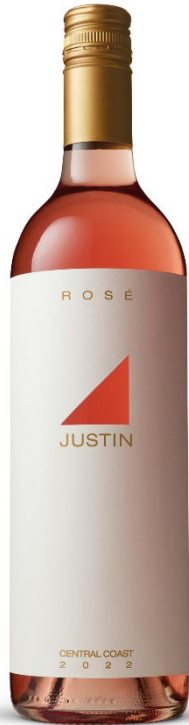


2022 ROSÉ



*Beautifully aromatic,
dry, clean, and
refreshing—it's summer
in a glass!*

Appellation:
Central Coast

Bottling Data:
pH: 3.34
Total Acidity: 0.72g/100mL
Alcohol: 13.5% by volume

Philosophy

The 2022 JUSTIN Rosé is a dry, aromatic, refreshing wine that reminds us that while Rosé is great on a hot summer day, it is also a versatile wine worth reaching for all year long. A Rosé of mostly syrah that is whole-cluster-pressed and fermented like a white wine, it shows a beautiful salmon color in the glass with bright red fruit, crisp apple, and subtle herbal notes. It's a perfect match for a wide variety of pairings or just on its own. This is a wine that is meant to be enjoyed at the table, poolside, beachside, outside, but especially with someone by your side!

Vintage Notes

2022 saw the Central Coast's third consecutive year of drought conditions. The winter was cold and dry after an initial three-day downpour, bringing nearly the entire season's rain all at once. Budbreak occurred on schedule in late March and early April, and cold winter days started to warm up as we approached the spring season. 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 occurred 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 of temperatures over 107° Fahrenheit, greatly expediting the ripening process. To ensure the grapes did not overripen, and to protect our team from the extreme heat, JUSTIN picked overnight during harvest, and used floodlights for the first time in our history. Overall, the 2022 harvest ended about a month earlier than usual.

Vinification

Fermentation: Whole-cluster-pressed and fermented at cool temperatures in stainless steel tanks. No malolactic fermentation.

Tasting Notes by Jason Santos, JUSTIN Winery Sommelier

Appearance: Bright and clear with a pale salmon color with rose gold inflections.

Aroma: Aromatic with red cherry, cranberry, peach, and fresh floral notes.

Palate: Medium-bodied with bountiful tart strawberry, raspberry, nectarine, and honeydew melon on entry. White hydrangea flower, fresh chamomile, and bergamot peel on the complex midpalate. The moderately long finish is bolstered by sustained fruit notes and a clean mineral component of wet stone. The 2022 JUSTIN Rosé is enticingly balanced with equal amounts of fruit and tart acidity that harmonize with each other and are nuanced by interesting floral and herbal notes, making it a perfect complement to various dishes all year long. Try this with a Dungeness crab and avocado salad or grilled pork loin with chipotle-pomegranate jus.