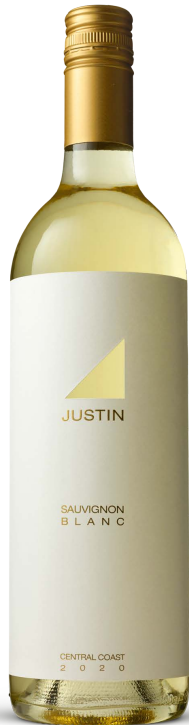




2020 SAUVIGNON BLANC



Clean and crisp and refreshing; a truly versatile food pairing wine

Varietal Composition:
Sauvignon Blanc

Appellation:
Central Coast

Bottling Data:
pH: 3.40

Total Acidity: 0.55g/100mL

Alcohol: 13.5% by volume

Philosophy

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 full, 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, as well as a perfect food pairing wine for an amazing range of cheeses, seafood or light dining options, such as appetizers or tapas.

Vintage Notes

2020 started with a dry, cool winter with normal budbreak at the end of March. Spring temperatures fluctuated between cool and warm weather with flowering progressing well for all varieties. Our first hot weather came in late May, a few weeks earlier than normal, and things continued to fluctuate until late July when veraison occurred. Intense heat began in late July and early August, continuing into September requiring intensive canopy management and the strategic use of shade cloth to protect our fruit during one of the warmest August and early September periods that we had seen in many years. Our sauvignon blanc fruit was harvested starting mid to late August and continued through Early to mid September as each vineyard parcel came into ideal maturity and ripeness showing a mix of ripe fruit with balanced, fresh acidity.

Vinification

Fermentation: Whole cluster pressed and fermented with M2 & X5 yeast in stainless steel tanks. No malolactic fermentation.

Tasting Notes by *Jim Gerakaris, CWE - JUSTIN Winery Sommelier*

Appearance: Clear, bright, pale straw with silver highlights.

Aroma: Aromatic with ripe lemon, green apple, peach, pear, tropical fruit, with herbal notes.

Palate: Medium bodied and crisp, with lemon, green apple, peach and tropical fruit on the entry with green herb notes and a pleasant mineral texture on the mid-palate. The finish is moderately long and refreshing with lingering citrus and herbal notes. The 2020 Sauvignon Blanc is a beautifully balanced and refreshing wine that is great before a meal as palate cleansing aperitif, with a fillet of sole with a piccata sauce or a summer salad of mixed greens, apples, walnuts sprinkled with goat cheese.