



# FALL 2024

---

JUSTIN VINEYARDS & WINERY | TASTING NOTES AND AGING CHART

---

\$85

\$68



### 2021 ISOSCELES

For 35 vintages, ISOSCELES has been our flagship wine and quality benchmark for this style of wine here on the Central Coast of California. A blend based on Cabernet Sauvignon and supported by Cabernet Franc and Merlot, the 2021 ISOSCELES shows why Paso Robles is such a great place to grow these varieties. Full-bodied on the palate with notes of ripe black fruit and complex baking spice, it's ready to drink right out of the gate, but make sure to save a few bottles as it continues to evolve after some time in the cellar. Try it with deeply flavored dishes like slow-cooked beef stew, rib eye grilled over wood, or venison steak.

\$65

\$52



### 2022 JUSTIFICATION

In JUSTIFICATION, the Old World meets the New with a blend of Merlot and Cabernet Franc. This wine expresses the spirit of legendary Right-Bank French Bordeaux producers by blending Merlot and Cabernet Franc, highlighting the complex expression of herbs, red fruit, and elegant structure, only with a Paso Robles twist of full, mature fruit. Full-bodied but lively and complex on the palate, the 2022 JUSTIFICATION is a versatile food-pairing wine that goes along with a wide range of dishes. Pair it with lamb souvlaki with herby tzatziki yogurt sauce or grilled stuffed portobello mushroom caps.

\$55

\$44



### 2022 SAVANT

The 2022 SAVANT is a unique blend that combines the distinct characteristics of Syrah and Cabernet Sauvignon, exhibiting the depth and complexity that Paso is famous for, while highlighting JUSTIN's elegant and food-friendly style. Rich, with notes of ripe black fruit, spice, and smoky, meaty elements, it's a blend that's perfect for bold wine lovers. It also displays exquisite table manners, pairing well with a wide variety of dishes. Enjoy the bold and earthy 2022 SAVANT with savory starters, such as bacon-wrapped dates stuffed with blue cheese, or alongside a rich steak au poivre.

\$50

\$40



### 2022 RESERVE MALBEC

The malbec grape hails from Cahors in southwestern France, just south of Bordeaux, where it is known as "Côt." Malbec had been used mainly as a blending component in Bordeaux wines for many years before achieving its status as an icon in Argentina. The 2022 Reserve Malbec is youthful and energetic with a savory midpalate and a complex finish of cocoa and dried herbs. Pairing this wine with boldly seasoned blackened salmon will emphasize the spice in the wine, or you could take the classic route with a simply seasoned skirt steak to match the wine's intensity.

\$50

\$40



### 2022 RESERVE TEMPRANILLO

The historic Spanish variety tempranillo has found a successful home in the vineyards of Paso Robles. Like its birthplace in the Rioja and Ribera del Duero regions of Spain, Paso Robles offers hot summer days, cool nights, and little rainfall. Notes of juicy plum and exotic woody spice on the finish makes this 2022 Reserve Tempranillo a versatile food-pairing wine; it is equally at home with grilled meats and vegetables as it is with traditional Mediterranean dishes. Try pairing it with aromatic paella, which will highlight the smoky paprika and delicate saffron.

\$40

\$32



### 2022 RIGHT ANGLE

We pride ourselves on crafting Bordeaux-style wines but are also eager to explore the potential of the distinctive fruit we grow in Paso Robles. The 2022 RIGHT ANGLE is an expressive, eclectic blend of cabernet sauvignon, petite sirah, malbec, and petit verdot grapes, creating intriguing notes of dark fruit, spice, and savory elements, and supporting texture that is sure to please red wine lovers looking for something different. The 2022 RIGHT ANGLE shows equal amounts of fruit and spice notes and would make a rack of pork ribs with blackberry barbecue sauce shine.

\$35

\$28



### 2022 MERLOT

The 2022 JUSTIN Merlot shows a serious side of this popular grape variety. In the past, the merlot grape had received a reputation as a soft, cushy, easygoing variety, but this wine proves that it can hold its own. Full-bodied with ripe fruit, a classic Bordeaux-style savory character, and firm tannins, this wine is a complex and serious version of Merlot that announces to the world: this is a grape variety with serious intentions. Pair it with strongly flavored cheeses, such as aged cheddar with rosemary crackers, or a spiced, blackened burger topped with blue cheese crumbles.

\$35

\$28



### 2022 ZINFANDEL

With this limited bottling, we showcase the versatility of this venerable and classic Paso Robles grape variety. Zinfandel often exhibits different ripeness levels within a single cluster of grapes, resulting in a unique mix of full-bodied red wine with rich notes of ripe brambly berry fruit balanced by palate-cleansing freshness. The 2022 JUSTIN Zinfandel displays the fruit, savory spice, and texture that fans of this grape variety crave, combined with the complexity and balance that are JUSTIN hallmarks. This wine is the perfect pairing with a Hawaiian pizza – its tomato and pineapple emphasize the robust fruitiness of the wine.

\$35

\$28



### 2023 CENTRAL COAST CHARDONNAY

The 2023 JUSTIN Central Coast Chardonnay has a clean, crisp, and textured palate with notes of ripe citrus, apple, pear fruit, and toasted oak, and an attractive mineral texture. Medium-bodied, elegant, and balanced, it is a very sophisticated style of Chardonnay with complex fruit. It's drinking beautifully right now, but don't be afraid to try it in a year or two when it will show added complexity and richness. The 2023 JUSTIN Central Coast Chardonnay shines alongside dishes that are similarly citrus-driven and pairs perfectly with seared chicken and brown butter-lemon pan sauce or citrus-marinated hamachi crudo.

\$30

\$24



### 2023 VIOGNIER

Viognier's rich texture, combined with its aromas of ripe stone fruit, citrus, tropical fruit, and haunting floral perfume, have taken this northern Rhône variety from near extinction in the 1960s to a popular variety in the New World. Paso Robles, with its Rhône influence, has provided a new refuge for this grape, and the 2023 Viognier is an appealing expression of its showy potential. Its full-bodied, drier style, mouth-filling texture, and long finish have made this wine a favorite, especially for those who don't typically venture into the white zone. The highly aromatic and fruit-forward 2023 Viognier makes a perfect match for rich cheese dishes such as baked Brie with spiced nuts and apricot jam.

# AGING CHART

This chart is meant to describe how over a decade of JUSTIN wines are showing right now, not to tell you exactly when to drink them. Our wines are delicious upon release and will also age gracefully in the cellar.

- 1 Youthful with primary fruit
- 2 Hold until Spring 2025
- 3 Hold until Fall 2025
- 4 Showing bouquet or aged quality
- 5 Drink up
- Not available

Wine/Vintage	2009*	2010*	2011*	2012*	2013*	2014*	2015*	2016*	2017	2018	2019	2020	2021	2022	2023
Sauvignon Blanc	5	5	5	5	5	5	5	5	5	4	4	1	1	1	1
Viognier	5	5	5	5	5	5	5	4	4	4	1	1	1	1	•
Chardonnay (Sonoma)	•	•	•	•	•	•	•	•	•	•	•	•	•	1	•
Chardonnay (Central Coast)	5	5	5	5	5	5	5	4	4	4	1	1	1	1	1
Rosé	•	•	•	5	5	5	5	5	5	5	5	4	1	1	1
Pinot Noir	•	•	•	•	•	•	•	•	•	•	•	•	•	•	1
Cabernet Sauvignon	5	5	5	5	4	4	4	4	1	1	1	1	1	1	•
Reserve Cabernet Sauvignon	4	4	4	4	4	4	4	1	1	1	1	1	1	•	•
JUSTIFICATION	4	4	4	4	4	4	4	4	4	1	1	1	1	•	•
ISOSCELES	4	4	4	4	4	4	4	4	1	1	1	1	1	•	•
ISOSCELES Reserve	4	4	4	4	4	4	1	1	1	1	1	1	•	•	•
EIGHTY ONE	•	•	4	4	4	4	•	•	•	•	•	•	•	•	•
PLATINUM Reserve	•	•	•	•	•	•	4	1	1	1	1	2	•	•	•
Syrah	5	5	4	4	4	4	4	4	4	1	1	1	1	1	•
SAVANT	4	4	4	4	4	4	4	4	1	1	1	1	1	•	•
FOCUS <sup>1</sup>	4	4	4	4	4	4	1	1	1	1	1	1	1	2	•
Zinfandel	5	5	5	5	•	•	4	4	4	4	1	1	1	•	•
Petit Verdot	5	4	4	•	•	4	•	•	•	•	•	•	•	•	•
Reserve Tempranillo	4	4	4	•	4	4	4	4	4	1	1	•	1	•	•
RIGHT ANGLE	•	5	4	4	4	4	4	1	1	1	1	1	1	•	•
Reserve Malbec	•	5	5	5	5	4	4	1	1	1	1	1	1	•	•
SUNNY'S BLOCK	4	4	•	4	•	•	1	•	•	1	•	•	•	1	•
OBTUSE	4	4	4	4	•	•	•	•	•	•	•	1	•	•	•
Merlot	•	•	5	5	5	5	5	4	4	4	1	1	1	•	•
TRILATERAL	•	•	•	•	5	4	1	1	1	1	1	1	1	•	•

Email [Jason.Santos@JUSTINwine.com](mailto:Jason.Santos@JUSTINwine.com) for information on older vintages or wines not listed.

*\*Red wines from these vintages benefit from decanting to remove accumulated sediment.*

*<sup>1</sup>This wine benefits from aeration prior to serving.*

