



2021 RESERVE CABERNET SAUVIGNON



Classic Cabernet
Sauvignon at its best

Varietal Composition:
Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:

pH: 3.63

Total Acidity: 0.62g/100mL

Alcohol: 15.5% by volume

Philosophy

The 2021 Reserve Cabernet Sauvignon is one of the best Paso Robles Cabernets available. Crafted from the same quality fruit as our flagship ISOSCELES blend, and made of 100% cabernet sauvignon, this wine is a Cabernet lover's dream. This wine is bold and complex with ripe black fruit, sweet spice, and that classic Cabernet mix of savory and herbal characteristics. Its structural texture keeps this wine balanced and fresh from its beginning through its very long, complex finish. It's delicious on release, but don't hesitate to let it age for a few years, or even a decade, to see how it evolves... that is, if you can wait.

Vintage Notes

2021 started with a cool, dry winter with alternating warm and cold spells through the spring with budbreak occurring in late March and early April, only a bit later than usual. The alternating hot and cold weather trended a bit warmer than normal through the beginning of June. The cooler temperatures and wind during these cold periods affected fruit set and caused mild shatter (the failure of some flowers to form berries within the clusters) naturally reducing our yields slightly. July was warm, and veraison began later in the month and into the first week of August. August came in hot and ended a little cooler than usual, slowing the ripening process and allowing for more balance within the vineyards. As September stayed warm and allowed the fruit to fully mature and ripen, Scott Shirley surveyed the vineyards and chose to pick when the fruit was at its peak for flavor and body. Some scattered early frosts affected just a few blocks in mid-October but we carefully surveyed each parcel and picked when the grapes showed ideal ripeness and maturity, balancing both ripe fruit and fresh acidity. Overall, the 2021 harvest ended about two weeks earlier than usual.

Vinification

Fermentation: Stainless steel closed-top tanks with UV43 yeast and twice-daily mixing

Maturation: Barrel-aged for 21 months in French oak (50% new)

Tasting Notes by Jason Santos - JUSTIN Winery Sommelier

Appearance: Bright with a deep ruby/purple core that lightens to ruby at the rim, with medium-staining, thick, and persistent tearing.

Aroma: Very fragrant with rich black currant, black cherry, violet, and black raspberry notes followed by barrel spice, cigar box, smoke, and toasted oak aromas.

Palate: Full-bodied but beautifully balanced with ripe black cherry, black currant, and toasted oak on the entry, followed by a rich and full midpalate with velvety but firm tannins and notes of sweet tobacco, cedar, espresso, and black pepper. The finish is very long and layered with sustained black fruit, toasted oak, nutmeg, cinnamon, vanilla, coffee, and licorice root. The 2021 Reserve Cabernet Sauvignon is a nuanced wine with layers of complex flavors and a firm tannin structure, pairing well with rich meats like beef ribeye grilled over charcoal. To accompany the pepper notes in the wine, be sure to liberally season the meat with ground black pepper after cooking.