



2021 JUSTIFICATION



An elegant Right Bank-style blend

Varietal Composition:

60% Cabernet Franc, 40% Merlot

Appellation:
Paso Robles

Bottling Data:

pH: 3.75
Total Acidity: 0.59g/100mL
Alcohol: 15.0% by volume

Philosophy

In JUSTIFICATION, the Old World meets the New with a blend of Cabernet Franc and Merlot. It expresses the spirit of a few Right-Bank Bordeaux with its complex expression of herbs, red fruit, and elegant structure but with a Paso Robles twist of full, mature fruit. A versatile pairing wine to a wide range of foods, the 2021 JUSTIFICATION is the perfect addition to a romantic dinner in front of a crackling fire, or an evening summertime barbecue.

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, Winemaker 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 open- and closed-top tanks with UV43 yeast and twice-daily mixing.

Maturation: Barrel-aged for 17 months in 100% French oak (60% new)

Tasting Notes by Jason Santos - JUSTIN Winery Sommelier

Appearance: Bright with a deep ruby core lightening to ruby garnet at the rim, with light staining on slow-forming, persistent tears.

Aroma: Aromatic with rich ripe black fruit along with notes of vanilla, mocha, saddle leather, and warm toasted oak hints.

Palate: Moderate-plus bodied with ripe blackberry and black plum on the entry, evolving into the deeply savory midpalate with smooth, fine tannins and notes of fresh bay leaves, cedar, espresso, and subtle hints of fruitcake. The long and lingering finish features minerality, sweet tobacco, plum preserves, and barrel spice while remaining savory and fresh. Full-bodied but lively and complex on the palate, the 2021 JUSTIFICATION is a versatile food-pairing wine to a wide range of foods, from hearty pasta dishes such as penne boscaiola, a traditional Italian pasta flavored with tomato, mushrooms, and bacon, or Santa Maria-style tri-tip.