



2024 ROSÉ



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

Appellation:
Central Coast

Bottling Data:
pH: 3.21
Total Acidity: 0.67g/100mL
Alcohol: 13.5% by volume

Philosophy

The 2024 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 year-round. A Rosé of mostly Syrah, it is whole-cluster-pressed and fermented like a white wine. In the glass, it shows a beautiful salmon color with bright red fruit, crisp apple, and subtle herbal notes. It's a perfect match for a wide variety of pairings – or enjoyed just on its own. This is a wine that is meant to be enjoyed at the table, poolside, beachside, outside, and especially with someone by your side.

Vintage Notes

The 2024 growing season on the Central Coast was marked by promising fruit quality but also climatic pressures that affected both quantity and timing. The year began with significant rainfall, which replenished soil moisture levels and supporting vine health. While a cool and damp spring slightly delayed bud break in some areas and led to variable fruit set, these conditions also helped preserve acidity and structure in the grapes in the long haul. Some blocks produced slightly lower yields than usual – offering an opportunity to focus more on concentrated, high-quality fruit. Around early September, some vineyards saw a heat event that lasted more than eight days, with temperatures exceeding those seen in recent years. In other parts of the region, mid- and late-season heat waves did occur but were less intense, allowing sugars to concentrate in the fruit without placing significant stress on the vines. In the winery, we noted excellent varietal character, strong aromatics, and balanced acidity in our wines. Once again, our highly skilled vineyard managers and expert winemaking team crafted wines of complexity and finesse.

Vinification

Fermentation: Fermented at cool temperatures in stainless steel tanks. No malolactic fermentation.

Tasting Notes by Jason Santos, JUSTIN Winery Sommelier

Appearance: Pale salmon pink with copper highlights and moderate tears forming in the glass.

Aroma: Aromatically intense, with wild strawberry, apricot, and orange zest, backed by notes of sea spray and savory white pepper.

Palate: Dry and medium-bodied, with red apple, watermelon, white peach, and cranberry on entry. White tea leaves and soft herbs ground the fresh fruit, with subtle notes of bergamot and flint carrying through the midpalate. The clean, moderately long finish is layered with sustained red fruit, salinity, and wet-stone minerality. The 2024 JUSTIN Central Coast Rosé is as approachable as it is nuanced; pair it with an equally complex nicotise salad to bring out the wine's herbal and savory elements, or with prosciutto-wrapped melon to highlight its generous fruit profile.