



2022 CABERNET SAUVIGNON



A versatile, traditionally crafted Paso Robles Cabernet Sauvignon.

Varietal Composition:
Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:
pH: 3.74
Total Acidity: 0.63g/100mL
Alcohol: 14.5% by volume

Philosophy

With attractive aromas of black fruit and spice, this smooth, ready-to-drink Cabernet Sauvignon is made with the same care as the highest-quality, traditionally crafted Bordeaux-style wines, and now features a fresh, new look! JUSTIN employs artisanal techniques such as hand-picking and hand-sorting for consistent quality and flavor. JUSTIN Cabernet Sauvignon then spends 14 months in traditional small oak barrels to impart depth and complexity, highlighting the exceptional balance of flavors and textures that the unique climate and soils of Paso Robles add to the classic Cabernet character in this exceptional wine.

Vintage Notes

2022 saw the Central Coast's third consecutive year of drought conditions. The winter was cold and dry after an initial three-day downpour, which brought the rainfall of nearly the entire season all at once. Budbreak occurred on schedule in late March and early April when the cold winter days started to warm up as we approached spring. As the season progressed, the vines grew healthy canopies and weren't adversely affected by the dry conditions, thanks to diligent farming by our team. Veraison, the ripening of grapes that starts sugar production and is marked by color change, happened in the latter part of July and into early August, which is very typical for the region. Early September brought a heat dome over much of California, and Paso Robles experienced nine consecutive days with temperatures over 107° Fahrenheit, greatly expediting the ripening process. To protect our team from this extreme heat when harvesting while simultaneously preventing the grapes from overripening, the teams picked overnight using floodlights for the first time in JUSTIN's history. Overall, the 2022 harvest ended about a month earlier than usual.

Vinification

Fermentation: UV43 yeast and twice-daily mixing in open- and closed-top stainless-steel tanks

Maturation: Barrel-aged for 14 months in American oak (25% new)

Tasting Notes by Jason Santos, JUSTIN Winery Sommelier

Appearance: Bright, moderate concentration, and consistent ruby red hues to the rim. The tears are medium thickness and slow to form on the glass.

Aroma: Aromatic with juicy red fruit on the nose, this wine shows red raspberry and black cherry laced with a bouquet of vanilla, soft herbs, and warming spices.

Palate: On entry, this wine is dry, moderately full-bodied, supple, and bursting with bright red plum and ripe cherry. The velvety tannins are well-integrated among more nuanced elements of caramel, toasted coconut, fennel, and sage. The long finish turns pleasantly savory with floral notes and a hint of pepper. Try this 2022 Cabernet Sauvignon alongside a mushroom risotto with fresh thyme, a pairing matched in intensity that will highlight the herbal notes in the wine, or pair it with a variety of hard and soft cheeses and cured meats to explore the wine's versatility.