



2024 SAUVIGNON BLANC



Clean, crisp, and refreshing; a truly versatile food-pairing wine.

Varietal Composition:
Sauvignon Blanc

Appellation:
Central Coast

Bottling Data:
pH: 3.25

Total Acidity: 0.62g/100mL

Alcohol: 13.5% by volume

Philosophy

Our Sauvignon Blanc reflects the diversity of the climates and soils in the Central Coast that range from the cool, limestone-laden Templeton Gap area to the warmer, sandy, river-influenced eastern regions. We've combined sauvignon blanc grown in vineyards with diverse climates and soils to give our JUSTIN Sauvignon Blanc a clean, textured palate with bright citrus and tropical fruit with a hint of fresh herbs balanced with a crisp, refreshing mineral structure. The result is a wine that is both a refreshing summer aperitif and a perfect food-pairing wine for an amazing range of cheeses, seafood, or light dining options, such as appetizers or tapas.

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: Clear and bright in the glass, pale straw in color with green highlights.

Aroma: Expressive notes of pomelo, lemon balm, chervil, tropical papaya and yuzu, and slate-like minerality.

Palate: Delicately structured and dry on the palate, opening with tart pineapple and guava fruit, lemongrass, and lime zest. The midpalate is linear and mineral-driven, balanced by ripe nectarine and green apple. The finish is light and clean, with pleasant herbal notes and oyster shell salinity. The 2024 Central Coast Sauvignon Blanc is perfect as an aperitif, and it also pairs beautifully with a range of dishes. For example, a citrus-forward ceviche will complement the wine's fruit profile, while pairing with a tangy, soft goat cheese emphasizes the wine's acidity.