



2020 JUSTIFICATION



An elegant Right Bank-style blend

Varietal Composition:

66% Cabernet Franc, 34% Merlot

Appellation:
Paso Robles

Bottling Data:
pH: 3.80

Total Acidity: 0.64g/100mL

Alcohol: 15% by volume

Philosophy

With JUSTIFICATION, the Old World meets the New with a blend of Cabernet Franc and Merlot. This wine, which is celebrating its 30th anniversary, expresses the spirit of a few Right-Bank Bordeaux producers, highlighting Cabernet Franc 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 2020 JUSTIFICATION is the perfect addition to a romantic dinner in front of a crackling fire, or an evening summertime barbecue.

Vintage Notes

2020 started with a dry, cool winter with a normal budbreak around the end of March. Spring temperatures fluctuated between cool and warm weather, with flowering progressing well for all varieties. Our first hot weather came in late May, a few weeks earlier than expected, and fluctuations continued through late July when veraison occurred. Intense heat began in late July, leading to the warmest August and early September that we've seen in years, requiring intensive canopy management and the strategic use of shade cloth to protect our fruit. Once we got into September, the temperatures moderated a bit, allowing us to pick each parcel of the merlot and then the cabernet franc for this wine from mid-September through October as each block achieved perfect ripeness and maturity.

Vinification

Fermentation: Stainless steel open and closed-top tanks with UV43 yeast and twice daily pump overs

Maturation: Barrel-aged for 18 months in 100% French oak (51% new)

Tasting Notes by Jason Santos - JUSTIN Winery Sommelier

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

Aroma: Highly aromatic with black cherry, pomegranate, and red plum fruit along with notes of vanilla, new leather, pencil shavings, and oak.

Palate: Moderate-plus bodied with ripe blackberry, baked strawberry, and juicy plum on entry, evolving into the savory midpalate with moderate, fine tannins and notes of leather, dried oregano, wild sage, and white rose petal with dusty terra-cotta. The finish is long and intricate with sweet tobacco, vanilla bean, oak, licorice, and a lingering note of camphor. The 2020 JUSTIFICATION is a complex wine with supple tannins making it a great counterpart for leaner cuts of beef, like seared filet mignon with béarnaise sauce, or traditional Brazilian picanha cooked on a charcoal spit.