

2020 SAVANT



*A bold and complex
blend with superb
balance*

Varietal Composition:

55% Syrah,
45% Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:
pH: 3.61
Total Acidity: 0.64g/100mL
Alcohol: 15.0% by volume

Philosophy

The 2020 SAVANT is a unique blend that combines the distinct characteristics of syrah and cabernet sauvignon, the two most highly regarded red grape varieties grown in Paso Robles. SAVANT exhibits the depth and complexity that Paso is famous for, while highlighting JUSTIN's elegant and food-friendly style. Rich, with notes of ripe black fruit, spice, and smoky, meaty elements, it's a blend that's perfect for bold wine lovers, and displays exquisite table manners, pairing well with a wide variety of dishes.

Vintage Notes

2020 started with a dry, cool winter with a normal budbreak at 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. Temperatures normalized in mid-September, allowing us to harvest the syrah and cabernet blocks used for SAVANT, with maximum flavor and balanced structural elements of acidity and tannins.

Vinification

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

Maturation: Barrel-aged for 17 months in 100% French oak (45% new)

Tasting Notes by Jason Santos, JUSTIN Winery Sommelier

Appearance: Bright with a purple/ruby core that lightens at the rim, with thick, heavy, moderately stained tears on the glass.

Aroma: Aromatic with ripe plum, fresh mission fig, black currant fruit, vanilla, tobacco leaf, dried violet flower, cinnamon, clove, eucalyptus bark, and oak.

Palate: Full-bodied with very ripe black and blue fruits on entry. Boysenberry, blackberry, and black cherry lead to a midpalate that is robust, with savory elements of black olive, cured meat, dried sage, and autumn leaves, surrounded by balanced moderate-plus tannins. The long finish is highlighted by persistent fruit with vanilla, baking spice, black tea, and toasted oak appearing as the finish lingers. The 2020 SAVANT is both fruit-forward and savory, making it an ideal pairing for dishes including lamb tagine, which is made with traditional North African flavors, like saffron, turmeric, dried fruit, and tomatoes. It's also a great match for your next cheese and charcuterie board, especially one made with finocchiona, a fennel-scented Italian salami, paired with a hard sheep's milk cheese like Pecorino Toscano or queso manchego.