

## 2016 ISOSCELES



The core of our winemaking philosophy, and the iconic wine that put JUSTIN on the map.

Varietal Composition:  
85% Cabernet Sauvignon, 8% Cabernet Franc, 7% Merlot

Appellation:  
Paso Robles

Bottling Data:  
pH: 3.65  
Total Acidity: 0.61 g/100ml  
Alcohol: 14.5% by volume

Bottle Date:  
August 8 - August 16, 2018

Release Date:  
January 2019

### Philosophy

In 1987, we made our first vintage of a wine styled after the famous First Growth producers of Bordeaux, created with the same uncompromising care as the Grands Vins of those venerable chateaux. For more than 25 vintages, ISOSCELES has been our flagship wine and quality benchmark for this style of wine here on the Central Coast of California. A blend based on Cabernet Sauvignon supported by Cabernet Franc and Merlot, the 2016 ISOSCELES shows why Paso Robles is such a great place to grow these varieties. Full-bodied, with ripe black fruit, complex barrel spice and amazingly balanced structural elements right out of the gate, you can try a bottle or two upon release, but make sure to save a few to enjoy this wine as it continues to evolve after some time in the cellar.

### Vintage Notes

The 2016 vintage started with a warm winter, with near normal precipitation levels. The rain was helpful to replenish the underlying soils a bit, but not enough to break a five-year drought. The spring was warm, causing an early bud break, followed by a cooling period that prolonged the flowering season without negatively affecting pollination, and served to spread the season out a bit. June and July were warm with veraison only slightly earlier than normal but lasting a bit longer due to the variable flowering times seen in the spring between varieties. August stayed warm through early September when things cooled down a little, allowing the remaining fruit to develop beautifully through September and early October, nicely balancing ripeness and maturity in our cabernet sauvignon, cabernet franc and merlot parcels and allowing us to pick at highest quality levels.

### Vinification

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

Maturation: Barrel aged for 21 months in 100% new French oak

### Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

**Appearance:** Dark ruby/purple core, lighter in color toward the rim. Moderate plus viscosity with slow forming, slightly stained tears.

**Aroma:** Highly aromatic with ripe black cherry and cassis fruit, vanilla and cinnamon spice with cedar, graphite, dried autumn leaf and licorice notes over an attractive toasted oak background.

**Palate:** Dry, full-bodied with ripe, complex black fruit of cherry and blackcurrants layered with baking spice on the entry. The mid palate has continuing ripe fruit with savory dried leaf elements, cedar, anise, camphor and a bit of cocoa surrounded with firm, chewy tannins and sweet spice notes that add complexity as the palate evolves. Sustained fruit, spice and savory elements mix through a very long, complex and fresh finish with lingering tannins. The 2016 ISOSCELES is full-bodied, complex and balanced and pairs well with rich, full-flavored dishes like braised beef short ribs over polenta as easily as it does with a classic New York steak simply seasoned with salt and pepper and grilled over an open fire. If you can, try cellaring some of your 2016 ISOSCELES to better experience the added complexity and finesse that only time can bring to this exceptional wine.