

2019 CHARDONNAY



Philosophy

The JUSTIN 2019 Chardonnay has a clean, crisp and textured palate with round, ripe citrus, yellow apple and white peach fruit, toasted oak and an attractive mineral texture. Near fullbodied, elegant and balanced, it is a very sophisticated style of Chardonnay. It's drinking beautifully right now, but don't be afraid to try it in a year or two when it will show added complexity and richness.

Vintage Notes

2019 started with a cool winter with normal precipitation, breaking the dry trend of the previous six years. Spring was wet and cool with bud break coming a few weeks later than usual. Flowering progressed normally with minimal shatter occurring in a few blocks. June was dry with the first real warming trend beginning toward the end of the month. July started warm, showing the typical Paso Robles pattern of hot days and cold nights, but cooler weather toward the end of the month delayed veraison by a few weeks. Mid-August warmed again and stayed that way through early September when we harvested our chardonnay fruit for this wine at just the right level of ripeness and maturity.

Vinification

Fermentation: Whole-cluster pressed, barrel fermented with M2 yeast. Maturation: Barrel aged for six months in French oak barrels (33% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Clear, day bright, pale straw with moderate plus viscosity and slow forming tears.

Aroma: Aromatic with ripe lemon, yellow delicious apple and stone fruit with baking spice and a hint of bergamot over a balanced toasted oak background.

Palate: Medium plus body with ripe fruit of lemon, yellow apple and white peach with oak and barrel spice on entry. The mid-palate is refreshing showing sustained ripe fruit, mineral notes with a pleasant chalky texture through a moderately long, refreshing finish with lingering oak accents. The 2019 JUSTIN Chardonnay is in a classic California Chardonnay style, only without the usual buttery notes. It's clean and refreshing with just a touch of oak and is a great pairing with a wide variety of cheeses, or with a fettuccine Alfredo garnished with a little lemon zest.

Rich with ripe fruit, exotic spice and a little oak... without the butter

Varietal Composition: Chardonnay

> Appellation: Central Coast

Bottling Data: pH: 3.52

Total Acidity: 0.62g/100mL Alcohol: 14.0% by volume