

# **2019 SYRAH**



Quality Paso Robles Syrah that's approachable and food friendly

> Varietal Composition: Syrah

> > Appellation: Paso Robles

Bottling Data: pH: 3.74

Total Acidity: 0.64g/100mL Alcohol: 15.5% by volume

#### Philosophy

The 2019 JUSTIN Syrah is a full-bodied New World take on a classic grape variety originally from the Northern Rhone in France. This limited offering gets along well with a wide range of palates and food pairings, proving that Paso Robles Syrah can show depth and character, but can be versatile enough to bring along on your next picnic or with a hearty dinner.

# 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 with the usual Paso cold Fall nights providing great balance as we picked our blocks of syrah fruit through late September and early October.

### Vinification

Fermentation: Stainless steel open & closed top tanks with UV43 yeast and twice daily numpovers

Maturation: 17 months barrel aging in French oak (27% new)

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

**Appearance:** Bright, with a deep purple/ruby core, lightening toward the rim of the glass with moderately stained tears.

**Aroma:** Aromatic with fruit of mixed ripe dark berries cherry, toasted oak, vanilla, cracked pepper, dried herbs and leather.

**Palate:** Full bodied with blackberry, boysenberry and ripe black cherry fruit along with barrel spice on the entry. The mid-palate has oak with dried herbs, black pepper and leather notes along with firm tannins that balance the wines ripe fruit nicely on a long finish with hints of camphor. The 2019 Syrah shows intensity and complexity, balanced tannins and acidity and makes a great pairing with boldly flavored food like grilled lambchops simply seasoned with garlic, salt, pepper and oregano, or with some BBQ spareribs.