



## 2019 TRILATERAL

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Our limited-release,  
GSM blend

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**Varietal Composition:**  
48% Syrah, 33% Grenache,  
19% Mourvèdre

**Appellation:**  
Paso Robles

**Bottling Data:**  
pH: 3.67  
Total Acidity: 0.60g/100mL  
Alcohol: 15.5% by volume

### Philosophy

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In addition to growing great cabernet sauvignon, the climate and soils here in Paso Robles give us the opportunity to make very distinctive, high-quality wines made from the mix of grape varieties associated with the Southern Rhône Valley of France; Grenache, Syrah and Mourvèdre. After using these varieties for a few of our wines, like FOCUS, SAVANT and our Syrah for many years, we decided to introduce TRILATERAL, a “GSM” blend featuring Syrah as the anchor variety. This limited and highly acclaimed JUSTIN wine has quickly become one of our more popular offerings. It's a classic Paso Robles expression of these traditionally Rhône grape varieties with ripe complex fruit and subtle baking spice up front, cracked pepper, herbs with some slightly earthy notes as the palate develops along with the complex suggestion of cured meats, especially after a few years in the bottle.

### Vintage Notes

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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. 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 helping to retain acidity levels while we waited for ripeness and maturity to occur. Harvest for the wine started in late September and went through October allowing us to pick our syrah, grenache, and mourvèdre blocks separately as the flavor and structure came into perfect balance in each block.

### Vinification

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**Fermentation:** Stainless Steel open top tanks and T-bins with UV43 yeast and twice daily pump overs/punch downs.

**Maturation:** Barrel aged for 13 months in French oak (33% new)

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

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**Appearance:** Bright with a deep ruby core and fuchsia highlights at the rim. The tears are slow forming with slight staining on the glass.

**Aroma:** Black and red currant, dried pomegranate, and ripe huckleberry, with savory herbs, vanilla, cinnamon, red licorice, chalky limestone, dried violet and oak.

**Palate:** Full-bodied with complex fruit of red cherry, boysenberry and blackberry on the entry with sage, toasted cinnamon, and black tea and firm tannins appearing on the midpalate. The moderately long finish features sustained fruit and spice notes with toasted oak and balanced, cleansing acidity. The 2019 TRILATERAL features a complex progression of fruit and savory flavors and freshness that allows for great versatility with food pairings from semi-hard cheeses and charcuterie before a meal or with heartier entrees such as seared duck breast over wild mushroom risotto.