



2020 OBTUSE



Our own twist on a favorite classic dessert wine

Varietal Composition:
100% Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:
pH: 3.80
Total Acidity: 0.45g/100mL
Alcohol: 18.5% by volume

Bottling Date:
September 2021

Philosophy

Made using the same method as a traditional Port, OBTUSE instead features Cabernet Sauvignon, our hallmark grape variety. A portion of the natural sugar from the grapes is left unfermented for a touch of sweetness that complements the varietal flavors of cabernet sauvignon. With only a few months in neutral barrels for some depth, OBTUSE has a crisp, clean finish when compared to traditional versions of this type of wine. It's a versatile pairing wine for desserts with fuller flavors, particularly with dark chocolate preparations, or with a pecan pie. It's also a perfect wine to store in the cellar for one to ten years, or more, as it mellows and gains classic port-like complex earthy notes.

Vintage Notes

2020 started with a dry, cool winter with 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 normal, and things continued to fluctuate until late July when veraison occurred. Intense heat began in late July and early August, continuing into September requiring intensive canopy management and the strategic use of shade cloth to protect our fruit during one of the warmest Augusts and early September periods that we had seen in many years. Our Cabernet Sauvignon fruit for the OBTUSE was specifically farmed to give this wine optimum flavor, maturity and ripeness for a later picking giving the deep concentrated flavors along with a clean finish that OBTUSE fans love.

Vinification

Fermentation: Halted by adding 170 proof neutral grape brandy, leaving 9% residual sugar

Maturation: 9 months in 100% neutral French oak barrel

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright with a dark ruby core leading to a lighter ruby red rim. The wine clings to the glass with significant staining on the slowly forming and robust, moderately stained tears.

Aroma: Impressive with intense baked cherry and blackberry, boysenberry jam and mission fig fruit with cinnamon, clove, sweet tobacco, and dried sage.

Palate: Full-bodied and medium sweet with luscious black cherry, plum and blackcurrant on the entry. The mid-palate shows persistent lush fruit notes met with toasted hazelnut, allspice, and cinnamon with moderate tannins through a long, complex finish with cocoa nib, savory tobacco leaf and date with camphor highlights. The 2020 OBTUSE is a great pairing for most chocolate desserts, particularly with darker chocolate and is also perfect with a sticky-toffee pudding. Additionally, try it with ripe blue cheese, walnuts, and dried cherries for a classic, savory take on dessert.