



2019 RIGHT ANGLE



A great mix of flavors and textures- sure to please those looking for something new

Varietal Composition:

61% Cabernet Sauvignon, 23% Malbec, 9% Petite Sirah, 7% Petit Verdot

Appellation:
Paso Robles

Bottling Data:
pH: 3.61
Total Acidity: 0.62g/100mL
Alcohol: 15.5 by volume

Philosophy

At JUSTIN we pride ourselves on crafting wines that express an elegant Bordeaux-like style such as ISOSCELES and JUSTIFICATION, but we are also eager to explore the potential of the distinctive variety of fruit we can grow here in Paso Robles. Past efforts such as SAVANT and FOCUS have shown that we can play that game, and the effort continues with our offerings of our RIGHT ANGLE vintages. The 2019 RIGHT ANGLE is an expressive, eclectic blend of Cabernet, Malbec, Petite Sirah, and Petit Verdot that gives an intriguing mix of dark fruit, spice, savory elements and supporting texture that is sure to please red wine lovers looking for something different at a great price point.

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 Robles cold fall nights, which preserves natural acidity in the fruit, giving us the ability to pick each of our blocks of cabernet sauvignon, petite sirah, malbec, and petit verdot as they achieved a balance of ripeness and maturity from late September through October.

Vinification

Fermentation: Stainless steel open and closed-top tanks with UV43 yeast and twice daily pump overs

Maturation: Barrel aged for 18 months in American oak (25% new)

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright, dark ruby/purple nearly to the rim with thick moderately stained tears on the glass.

Aroma: Aromatic and complex with black and red cherry, blackcurrant, vanilla, cinnamon, smoked meat, subtle black olive, dried herbs and dry leather.

Palate: Dry, full-bodied, with ripe dark fruit and red fruit accents on entry with vanilla, oak leading to a complex mid-palate showing more savory elements of dusty tobacco leaf and salumi. Purple floral accents lead to a moderately long, clean finish with firm tannins, sustained fruit along with dried herbs, camphor, black olive with oak and barrel spice. Bold, but balanced, with a great combination of fruit, spice, and savory flavors met with mouth-filling texture and freshness on the palate, the 2019 RIGHT ANGLE lives up to this wine's popular reputation in our line-up. Pair it with a deluxe charcuterie and semi-hard cheese platter with dried cherries and almonds or with a classic Italian sausage, pepper, and onion sandwich.