



2018 PLATINUM RESERVE



*Cabernet Sauvignon at
its best*

Varietal Composition:
Cabernet Sauvignon

Appellation:
Paso Robles

Bottling Data:
pH: 3.61
Total Acidity: 0.65g/100mL
Alcohol: 16.1% by volume

Philosophy

Paso Robles is an exceptionally special place to grow cabernet sauvignon. Our cool nights, calcareous soils, and long growing season allow us to grow this grape variety in a way that makes unique, high-quality wines with full, ripe fruit balanced by fresh acidity and tannins. With this unique profile, our Cabernets can deliver in ways that wines made and grown in other areas of California just can't. After decades of making Cabernet blends, we decided to focus on the Cabernet Sauvignon variety at the highest level of quality, and the result is our PLATINUM Reserve: a wine that shows exactly what is so special about JUSTIN, Paso Robles, and Cabernet Sauvignon. Produced in very limited quantities, this wine is a stunning example of a world-class Cabernet Sauvignon that balances power and complexity with an ability to age beautifully.

Vintage Notes

The 2018 vintage started with a cool winter with only 60% of normal precipitation, most of it occurring from late February through March. Bud break began in mid to late March. May and June alternated between warm and cool temperatures during flowering, including a few windy days that naturally reduced our yields. The warm weather began in June through the end of July with veraison starting in the last week of July. High heat continued until mid-August causing the vines to shut down slightly, delaying ripeness and maturity, but a cooling trend later in August got things back on track. The characteristic Paso warm days and cold nights in September with the help of our calcareous soils retained natural acidity in the fruit while we waited for full ripeness and maturity. The rains stayed away through October allowing us to harvest our cabernet sauvignon as they developed a perfect balance of flavor with the added concentration of a warm dry year.

Vinification

Fermentation: Stainless steel open & closed top tanks with UV43 yeast, twice daily pump overs

Maturation: Aged 24 months in 100% new French oak barrels and an additional 24 months in bottle

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright with deep ruby purple core with black tones and thick moderately stained tears on the glass.

Aroma: Highly aromatic and complex with a rich mix of black fruit of cherry, blackcurrant and boysenberry, oak with pronounced baking spice, sweet tobacco, black olive and camphor notes.

Palate: Full-bodied with ripe black cherry, mixed black berries with blackcurrant fruit mixed with rich spice of vanilla and cinnamon on entry with oak as the wine opens into the midpalate with firm chewy tannins and lingering spice. The finish is very long with ripe fruit, lots of sweet spice and sustained tannins that provide structure and contain the lingering ripe dark fruit and sweet spice notes framed with oak. This is a rich, dark Cabernet that would pair beautifully with flavorful meat dishes like slow cooked beef short ribs or with a prime ribeye steak cooked over an oak fire.