



2021 SAUVIGNON BLANC



Clean and crisp and refreshing; a truly versatile food pairing wine

Varietal Composition:
Sauvignon Blanc

Appellation:
Central Coast

Bottling Data:
pH: 3.22

Total Acidity: 0.64g/100mL
Alcohol: 13.5% by volume

Philosophy

Our Sauvignon Blanc reflects the diversity of the climates and soils in the Central Coast that range from the cool, limestone-laden Templeton Gap area to the warmer, sandy, river-influenced eastern regions. We've combined sauvignon blanc grown in vineyards with diverse climates and soils to give our JUSTIN Sauvignon Blanc a clean, textured palate with bright citrus and tropical fruit with a hint of fresh herbs balanced with a crisp, refreshing mineral structure. The result is a wine that is both a refreshing summer aperitif, as well as a perfect food pairing wine for an amazing range of cheeses, seafood or light dining options, such as appetizers or tapas.

Vintage Notes

2021 started with a cool, dry winter with alternating temperatures occurring throughout the entire season. Budbreak began in late March and continued through much of April slightly later than usual. The weather continued to fluctuate, trending a bit warmer than normal through the beginning of June. Low nighttime temperatures combined with few windy days during flowering caused uneven fruit-set in some blocks, naturally reducing our yields and focusing each vine's energy on the fruit that remained. July began warm and the heat gradually increased into August, bringing ripeness and maturity levels to normal for the vintage. The first sauvignon blanc parcels were harvested on August 18th. Cooling trends extended our sauvignon blanc harvest which continued through September, as we carefully surveyed each parcel and picked for ideal ripeness and maturity based on the conditions in each vineyard block.

Vinification

Fermentation: Whole cluster pressed and fermented with M2 & X5 yeast in stainless steel tanks. No malolactic fermentation.

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright and clear with moderate tears and a pale straw color.

Aroma: Aromatic with ripe eureka lemon, peach, nectarine skin, passionfruit with fresh herbal notes.

Palate: Medium-bodied with bright citrus, fresh granny smith apple on entry and flavors of passionfruit and fresh herbs toward the mid-palette. The finish is moderately long, clean and textured, highlighted with fresh citrus and a wet stone mineral note. The 2021 JUSTIN Sauvignon Blanc is an extremely versatile wine that pairs nicely with a wide range of dishes. Try this wine with halibut ceviche marinated with citrus and with an accent of jalapeño pepper, or with prosciutto, fig and goat cheese toasts.