

2021 ROSÉ



*Beautifully aromatic,
dry, clean and
refreshing - it's summer
in a glass!*

Appellation:
Central Coast

Bottling Data:
pH: 3.35
Alcohol: 13.5% by volume

Philosophy

The 2021 JUSTIN Rosé is a dry, aromatic, refreshing wine that reminds us that while rosé is great on a hot summer day, it is also a versatile wine worth reaching for all year long. A Rosé of mostly syrah that is whole cluster pressed and fermented like a white wine, it shows a beautiful salmon color in the glass with bright red fruit, crisp apple and subtle herbal notes. It's a perfect match for a wide variety of pairings or just on its own and is a wine that is meant to be enjoyed at the table, poolside, beach-side, outside, but especially with someone by your side!

Vintage Notes

2021 started with a cool, dry winter with alternating warm and cold spells through the spring with budbreak occurring in late March and early April, only a bit later than usual. The alternating hot and cold weather trended a bit warmer than normal through the beginning of June. The cooler temperatures and wind during these cold periods affected fruit set and caused mild shatter (the failure of some flowers to form berries within the clusters) naturally reducing our yields slightly. July was warm, and veraison began later in the month and into the first week of August. August came in hot and ended a little cooler than usual, slowing the ripening process and allowing for more balance within the vineyards. As September stayed warm and allowed the fruit to fully mature and ripen, Scott Shirley surveyed the vineyards and chose to pick when the fruit was at its peak for flavor and body. Some scattered early frosts affected just a few blocks in mid-October, but we carefully surveyed each parcel and picked when the grapes showed ideal ripeness and maturity, balancing both ripe fruit and fresh acidity. Overall, the 2021 harvest ended about two weeks earlier than usual.

Vinification

Fermentation: Whole cluster pressed and fermented at cool temperatures in stainless steel tanks. No malolactic fermentation.

Tasting Notes by Jason Santos, Certified Sommelier

Appearance: Bright and clear with a pale salmon color with copper highlights.

Aroma: Very aromatic with ripe strawberry, melon, stone fruit and fresh floral notes

Palate: Medium-bodied and complex with red berry, cranberry, nectarine, and melon on the entry. White tea with a pleasant herbal component of chamomile and subtle floral notes on the mid-palate. Sustained fruit notes and a finely textured mineral component highlight a moderately long finish. The 2021 JUSTIN Rosé is refreshing, textured and balanced, making it the perfect complement for a wide variety of dishes and occasions all year long. Try it with traditional seafood paella, made with prawns, clams, mussels and saffron rice, or with a watermelon and goat cheese salad.