



WINEMAKER'S NOTES

2011 JOULLIAN FAMILY RESERVE SYRAH • CARMEL VALLEY ESTATE

Our 2011 Carmel Valley Estate Family Reserve Syrah is the ninth release from the tiny one acre parcel of the “Estrella River” clone, grown at the highest point (1400’) in our estate vineyards. Rigorous pruning and cluster thinning to two clusters per shoot 3 weeks prior to veraison limited the production to 1.7 tons/acre.

We sought color, concentration, structure and length on the palate without one-dimensional raisin/jam flavors and we achieved our goal. We crushed into a small tank, inoculated with a Rhone Valley yeast isolate, and alternated punchdowns and pumpovers for extraction and balance. After 11 days, we pressed directly to barrel where the wine completed malolactic fermentation. We racked barrel-to-barrel every 3 months to elevate the ripe blueberry, licorice and red cassis flavors, while minimizing Syrah’s tendency towards gaminess. The final blend was aged in 10% new Center of France thin-stave barrels and bottled unfiltered/unfiltered-so consider decanting off a touch of sediment in 3-4 years. Cellar through 2022 at 55° F/70% R.H.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	86.0% Syrah 7.0% Merlot 5.0% Cabernet Sauvignon 2.0% Grenache
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Date:</i>	November 9, 2011
<i>Sugar at Harvest:</i>	22.5° Brix
<i>Fermentation:</i>	Primary fermentation at 76° F using both punch-downs and pumpovers completed in 9 days. Malolactic fermentation finished in barrel after 14 days.
<i>Barrel Aging:</i>	Twenty-four months in 10% new Center of France oak. No fining or filtration.
<i>Alcohol:</i>	13.3%
<i>Total Acidity/pH:</i>	6.7g/L: 3.70
<i>Residual Sugar:</i>	Dry (0.03%)
<i>Total Production:</i>	103 cases (750ml)
<i>Release Date:</i>	September 1, 2014

TASTING NOTES

Gorgeous deep purple-red with a cherry rim. Very perfumy, red currant, sandalwood, chocolate and slightly gamey nose. Bright focused red plum, blueberry and licorice flavors are well supported by juicy, acidity and solid “grip” that keeps the finish both lively and persistent. A serious wine for cellaring at least 10 years - like a fine northern Rhone Syrah. Cellar thru 2023.

FOOD COMPANIONS:

Grilled lamb chops, rib-eye steaks, chicken or pork chops...even mildly spiced carne asada or carnitas. In 4-5 years pair with leg of lamb, roast beef, pork loin, or salmon with fresh dill.