



## WINEMAKER'S NOTES

### 2012 JOULLIAN CABERNET SAUVIGNON • CARMEL VALLEY ESTATE

In 2012 Joullian experienced a wet, cool spring. Spring frost contributed to a very low yielding year. But, the grapes that were unaffected, resulted in vibrant color, intense flavor and a beautiful lasting mouthfeel. The cool, dry summer and autumn allowed our Cabernet Sauvignon to mature slowly, and picked at the peak of ripeness. Then fermented for 12 days at 85°F with both punch-downs and aerated pump-overs. Yeast isolates from Bordeaux and Rhone Valley were chosen to showcase Cabernet Sauvignon's mouthfeel and tannin structure.

Barrel aged for 21 Months in 20% new Center of France 3-yr air dried French Oak, the Cabernet Sauvignon blend was bottled unfiltered/unfiltered to ensure maximum flavor. The 2012 Joullian Estate Cabernet Sauvignon is refined elegance that can be cellared and enjoyed for 15 years.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	77.25%	<i>Cabernet Sauvignon</i>
	20.25%	<i>Merlot</i>
	2.5%	<i>Cabernet Franc</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>		<i>October 31-November 8, 2012</i>
<i>Sugar At Harvest:</i>		<i>23.3° Brix</i>
<i>Fermentation:</i>		<i>Primary/secondary fermentation completed in 11-14 days using multiple yeasts and malolactic strains</i>
<i>Barrel Aging:</i>		<i>Twenty-one months in 20% new and twice used Center of France oak barrels. Bottled unfiltered and unfiltered.</i>
<i>Alcohol:</i>		<i>13.5%</i>
<i>Total Acidity/pH:</i>		<i>5.0g/L; 3.75</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>298 cases (750ml); 15 cases (1.5L); 6 bottles (6.0L)</i>
<i>Release Date:</i>		

#### TASTING NOTES: May 1, 2015

Pours an intriguing ruby, violet color. The bouquet of rose petals evolves to black currant and plum with subtle hints of clove, anise and earth. The silky tannins show flavors of black cherry, currant and plum with a beautiful nuance of white truffle and sandalwood finish.

#### FOOD COMPANIONS:

The superb cassis and exquisite balance pair well with roasts, lamb, pork or beef - and with cream pastas and salmon steaks.