



WINEMAKER'S NOTES

2012 JOULLIAN FAMILY RESERVE CABERNET SAUVIGNON • Carmel Valley Estate

Joullian has only produced six Family Reserve Cabernet Sauvignons (1992, 2003, 2005, 2007, 2010, 2012). The criteria are classic Bordelaise power, structure, fruit, elegance and cellar aging potential.

2012, stricken by Spring frost, was one of the smallest crops in two decades, but the resulting color, flavor intensity, and palate length are simply gorgeous.

We selected our best nine barrels, added some 3-Palms clone Merlot and Cabernet Franc, for roundness and aromatics, then aged the blend an additional year in 1-2 year old Center of France thin stave barrels. The intense black fruit, racy acidity and silky tannins are so tempting now, but will also reward those that lay some down for their newborn's 21st birthday.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	90%	<i>Cabernet Sauvignon</i>
	7%	<i>Merlot</i>
	3%	<i>Cabernet Franc</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>		<i>October 31 - November 8, 2012</i>
<i>Sugar At Harvest:</i>		<i>23.2° Brix</i>
<i>Fermentation:</i>		<i>Primary/secondary fermentation completed in 8-12 days using multiple yeasts and malolactic strains</i>
<i>Barrel Aging:</i>		<i>Twenty months in 100% one and two year old Center of France oak barrels.</i>
<i>Alcohol:</i>		<i>13.2%</i>
<i>Total Acidity/pH:</i>		<i>6.0g/L; 3.75</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>237 cases, 750ml</i>
<i>Release Date:</i>		<i>December 1, 2014</i>

TASTING NOTES: November, 2014

Gorgeous inky, dark garnet with a cherry rim. Effusive black cherry, currant, tamarind, anise and cedar nose. Concentrated blackberry entry. Fruity cherry, boysenberry and black plum center leads to a long anise, cedar and black peppercorn finish. Supple tannins and solid acidity tempt near term drinking, but it can age 20 years!

FOOD COMPANIONS:

A classic wine for lamb, beef, port or "game" roasts. Blackened tuna, mahi mahi, swordfish and salmon match up well with the wine's solid acidity. Chile verde and moderately spicy Latin and Asian cuisine are delicious with this Reserve Cab's solid fruit core and palate cleansing tannins.