

WINEMAKER'S NOTES

2012 JOULLIAN FAMILY RESERVE MERLOT • Carmel Valley Estate

Our 2012 featured a wet spring, a cool, somewhat foggy summer (unusual for Carmel Valley) and a glorious, dry autumn that created great color, ripe flavors, and wonderfully balanced wines. On November 8th, we had harvested and sorted both our Pomerol 181 and 3-Palm clones, crushed, then 50°F cold soaked for 5 days. Then fermented 13 days at 83°F with both punch-downs and aerated pumpovers using Rhone Valley and Brunello yeast isolates, for roundness-suppleness and black fruit/anise intensity, respectively.

Barreled for 21 months in 15% new Center of France 3-yr air dried oak, the wine was racked quarterly and bottled unfiltered/unfiltered for maximum depth and flavor. Made from the six best barrels in the cellar, the 2012 Family Reserve Merlot has lovely aromatics, concentrated black fruit, and the structure to age a good 15 years.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	90%	<i>Merlot</i>
	7%	<i>Cabernet Franc</i>
	3%	<i>Cabernet Sauvignon</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>		<i>November 8, 2012</i>
<i>Sugar At Harvest:</i>		<i>23.5° Brix</i>
<i>Fermentation:</i>		<i>Five day cold soak 50 °F; primary/secondary fermentation completed in 13 days</i>
<i>Barrel Aging:</i>		<i>Twenty months in 15% new France oak barrels.</i>
<i>Alcohol:</i>		<i>13.1%</i>
<i>Total Acidity/pH:</i>		<i>5.0g/L; 3.79</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>152 cases, 750ml</i>
<i>Release Date:</i>		<i>December 15, 2014</i>

TASTING NOTES: November, 2014

Dark garnet color. Complex currant, black tea, anise and vanilla aromatics. Rich black cherry, red currant, cranberry and anise flavors are supported by ample, smooth tannins and solid acidity that finish with black truffles and vanilla oak. Cellar thru 2025!

FOOD COMPANIONS:

Roast Pork is sublime! But grilled quail, lamb, beef and salmon are solid favorites. The firm acidity will really shine with pasta and cream sauces. Maybe it's the pork, but the carnitas/corn tortillas are killer!



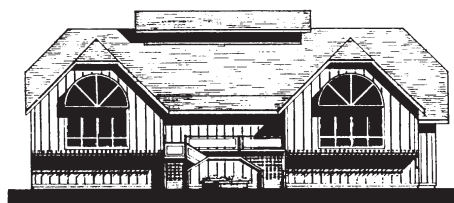
Joullian Vineyards was created by the Joullian and Sias families of Oklahoma City, Oklahoma, with the goal of producing estate-crafted wines with the complexity, finesse and ageability characteristic of the finest wines of the world. Recognizing the need for estate control, the partnership embarked upon a long-term plan and soon engaged Ridge Watson, with international winemaking experience, to seek and develop the unique combination of land, vineyards and winery facilities necessary for fine wine production.

Early in 1981, Joullian Vineyards, LTD purchased 655 acres of hillside benchland at an elevation of 1400 feet, in the heart of the remote Carmel Valley viticulture appellation. Following extensive contouring and terracing, 40 acres of high density-spaced vines were planted in the rocky Arroyo Seco series loam. The planting emphasized Bordeaux varieties and allocated two-thirds of the vineyard to Cabernet Sauvignon, Merlot, Cabernet Franc, Sauvignon Blanc and Semillon. The remaining 13 acres, originally allotted to Chardonnay, were grafted to pre-prohibition Zinfandel selections throughout the 1990's.

Pursuing complexity in the wines, Watson planted a variety of clones from reputed sources such as Sterling, Mount Veeder, 3 Palms, Ventana and Lytton Springs. The winery, completed in the Spring of 1991, was designed to handle each vineyard block separately to insure that the complex subtleties and nuances produced in the field be transferred into the bottle.

Due to the winery's remote location, Joullian opened its tasting room in the charming Carmel Valley Village to welcome and introduce visitors to Joullian wines. Located at 2 Village Drive, Suite A in Carmel Valley, the Village Tasting Room is open daily from 11am-5pm excluding major holidays (Tel. 831 659-8100). It's the perfect place to experience Carmel Valley's renowned climate, cuisine and nectar of the gods. Joullian welcomes visitors to the winery for its annual Saturday Open House events, held seasonally.

We are proud of our family vineyards in the upper Carmel Valley. From our family to yours, we hope each time you uncork a bottle of Joullian wine, you will taste the difference and appreciate our dedication to producing the finest wines from our area.



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