



WINEMAKER'S NOTES

2012 JOULLIAN FAMILY RESERVE SYRAH • CARMEL VALLEY ESTATE

Our 2012 Carmel Valley Estate Family Reserve Syrah is the tenth 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 2.4 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 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 after several years.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	94.5% <i>Syrah</i> 4% <i>Merlot</i> 1% <i>Grenache</i> .5% <i>Carignane</i>
<i>Appellation AVA:</i>	100% <i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>November 8, 2012</i>
<i>Sugar At Harvest:</i>	<i>25.7° Brix</i>
<i>Fermentation:</i>	<i>Primary fermentation at 82° F using both punch-downs and pumpovers completed in 11days. Malolactic fermentation finished in barrel after 14 days.</i>
<i>Barrel Aging:</i>	<i>Twenty-one months in 10% new Center of France oak. No fining</i>
<i>Alcohol:</i>	<i>14.3%</i>
<i>Total Acidity/pH:</i>	<i>5.8 g/L: 3.94</i>
<i>Residual Sugar:</i>	<i>Dry (0.03%)</i>
<i>Total Production:</i>	<i>100 cases (750ml)</i>
<i>Release Date:</i>	<i>May 1, 2015</i>

TASTING NOTES: April 15, 2015

Gorgeous inky purple with a cherry rim. Perfumy blackberry, anise, baking spices, and slightly meaty, cedary nose. Deep, focused black fruit, blueberry, anise and meaty flavors finish with juicy acidity and solid tannins - very “rhone-like.” Cellar @ 55°F/70% R.H. for 10-15 years.

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.



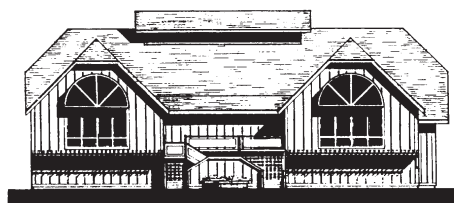
Joullian Vineyards was created by the Joullian and Sias families of Oklahoma City, Oklahoma, with the goal of producing estate-crafted wines with the complexity, finesse and ageability characteristic of the finest wines of the world. Recognizing the need for estate control, the partnership embarked upon 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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