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## WINEMAKER'S NOTES

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### 2012 SIAS CUVÉE ZINFANDEL • CARMEL VALLEY ESTATE

Dick Sias, cofounder of Joullian Vineyards, is considered the father of Zinfandel in Carmel Valley. In 1984, he supervised the planting of Carmel Valley's first Zinfandel vines at Joullian. We began with a non-heat-treated Amador County clone selected by Dr. Bioletti in 1917, and have since added pre-prohibition vineyard selections from Lytton Springs, Brandlin (Mt. Veeder), St. Peter's Church (Cloverdale) and Primitivo-3 (Puglia, Italy). For complexity, we also have small amounts of Petite Sirah (Lytton Springs), plus our Italian field crush varieties: Aleatico, Alicante Bouschet, Carignane and Black Grenache. Joullian's multi-clonal approach in the vineyard continues to reap multidimensional benefits in the winery.

2012 yielded a small, evenly ripe crop, and we pulled 15% of our juice (viola! - Rosé) to concentrate richness and flavor. We fermented with multiple yeast strains for complexity, then added a bit of Syrah, Cabernet and Merlot for extra color and acidity. This "Kitchen Sink Blend" simply jumps out of the glass and into your wine psyche!

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	83% <i>Zinfandel</i> 5% <i>Syrah</i> 4% <i>Primitivo</i> 3% <i>Petit Sirah</i> 5% <i>Grenache, Aleatico, Merlot, Cabernet Sauvignon, Alicante Bouschet &amp; Carignane</i>
<i>Appellation/AVA:</i>	100% <i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>October 19 - 21, 2012</i>
<i>Sugar at Harvest:</i>	<i>24.8° Brix</i>
<i>Fermentation:</i>	<i>Primary and malolactic fermentation completed in 9-17 days</i>
<i>Barrel Aging:</i>	<i>12 months in new and used French oak barrels,</i>
<i>Alcohol:</i>	<i>13.8%</i>
<i>Total Acidity/pH:</i>	<i>6.0 g/L; 3.95</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>956 cases (750ml), 24 cases (1.5L), 6 bottles (6.0L)</i>
<i>Release Date:</i>	<i>December 1, 2014</i>

#### TASTING NOTES: January 2014

Dark garnet with a cherry rim. Explosive boysenberry-cranberry-red plum nose. Lovely red plum entry expands into a juicy mélange of cranberry, red cassis, anise and red plum that finish balanced, crisp and with a touch of cedar wood, Cellar through 2022- 2026 at 55°F.

#### FOOD COMPANIONS:

Salmon with dill, thai green curry, carnitas, Mediterranean lamb - plus your basic roast pork, beef and chicken. The bright red fruit and crisp acidity in this Zin make the perfect "ethnic food" wine.