



WINEMAKER'S NOTES

2013 JOULLIAN CHARDONNAY • MONTEREY

2013 marks 27 years of Joullian Chardonnay, painstakingly selected and produced from some of Monterey's (and USA's) oldest Chard vineyards - planted 1973-1988. A very dry, cool spring and summer was finished by a burst of heat in September that yielded super-clean, perfectly ripe fruit. Our 2013 is less "Arroyo Seco Tropical" and more Santa Lucia Highlands - "lime-mineral-apple"... definitely a vintage to woo the Francophiles!

All the wine was barrel fermented with multiple Burgundian yeast strains and we encouraged simultaneous malolactic fermentation to minimize one dimensional butterscotch-ml flavors and boost natural fruit, spice, texture and vineyards "terroir" characteristics. We use only tight grained French oak barrels from stave wood that is cured 3 years to reduce overt "oakiness" while enhancing bouquet fruit, typicity and mouth feel.

The 2013 is simply a delicious combination of experienced grape growers, winemakers, and coopers keeping quality foremost in mind.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	100%	<i>Chardonnay</i>
<i>Vineyard Sources:</i>	45%	<i>RogerRose, Arroyo Seco</i>
	30%	<i>River Road, Santa Lucia Highlands</i>
	25%	<i>Mission Ranch, Arroyo Seco</i>
<i>Appellation/AVA:</i>		<i>Monterey County</i>
<i>Harvest Date:</i>		<i>September 27- October 14, 2013</i>
<i>Sugar At Harvest:</i>		<i>24.3° Brix</i>
<i>Fermentation:</i>		<i>100% Barrel fermented with multiple strains of Burgundian yeast. 100% Malolactic fermentation.</i>
<i>Barrel Aging:</i>		<i>9 months sur lie in 15% new French oak barrels</i>
<i>Alcohol:</i>		<i>14.1%</i>
<i>Total Acidity/pH:</i>		<i>5.6g/L; 3.64</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>2902 cases (750ml); 25 cases (1.5L); 6 bottles (5.0L)</i>
<i>Release Date:</i>		<i>October 1, 2014</i>

TASTING NOTES:

Brilliant, pale green straw-gold color. Vibrant lime, Anjou pear and hazelnut nose. A juicy lime, green pear and Gravenstein apple entry expands into a broad citrus/apple mid-palate that finishes with a lingering mineral and roasted grain flavors of uncommon length and depth. Cellar thru 2020 at 55° F.

FOOD COMPANIONS:

Pair with crab, scallops, salmon, halibut, sea bass and sole...grilled or in pastas. Roast fowl works too!