



WINEMAKER'S NOTES

2013 JOULLIAN HIGHLAND CHARDONNAY

Highland "River Road" Vineyard was planted in 1973 and continuously farmed by the McFarland family in the cool northern end of the Santa Lucia Highlands on a bench of fast draining Arroyo Seco sandy, gravelly loam high above the Salinas River.

Since 1991, Highland's hallmark lime zest and green apple flavors have anchored the mid-palate of our Monterey Chardonnay blend, and for the last decade or so, we have wanted to release the best barrels as a single vineyard designate wine.

The grapes were hand harvested and sorted October 8th, lightly pressed, then fermented with multiple yeast cultures in new and neutral French Oak barrels. We stirred the barrels every 7-10 days for 6 months to foster malolactic fermentation and enhance complexity and mouth feel.

Enjoy the 2013's youthful European-styled raciness, but hold some back for 3-5 years to experience the elegant richness, length and staying power of this unique vineyard.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	100%	<i>Highland Chardonnay</i>
<i>Appellation/AVA:</i>		<i>Santa Lucia Highlands (Monterey)</i>
<i>Harvest Date:</i>		<i>October 8, 2013</i>
<i>Sugar At Harvest:</i>		<i>24.6° Brix</i>
<i>Fermentation:</i>		<i>100% Barrel fermented with multiple strains and 100% Malolactic fermentation.</i>
<i>Barrel Aging:</i>		<i>8 months "sur lie" in 10% new French oak barrels</i>
<i>Alcohol:</i>		<i>14.2%</i>
<i>Total Acidity/pH:</i>		<i>6.5g/L; 3.56</i>
<i>Residual Sugar:</i>		<i>Dry (0.1%)</i>
<i>Total Production:</i>		<i>370 cases (750ml)</i>
<i>Release Date:</i>		<i>January 1, 2015</i>

TASTING NOTES: November 15, 2014

Brilliant light straw green color. Perfumy lime zest, Granny Smith apple, green pear, and hazelnut nose. A bright Key Lime entry leads to a creamy, rich green apple and pear center that expands into a crisp, long vanilla and mineral finish. Cellar through 2023.

FOOD COMPANIONS:

Pair this rich, citrusy Chardonnay with Monterey Bay prawns, lobster, Dungeness crab, grilled salmon, swordfish, halibut or sea bass. Roast chicken or pork loin too. The crisp acidity is a natural for pasta with cream or pesto sauces (linguini and clams!).