



WINEMAKER'S NOTES

2013 JOULLIAN FAMILY RESERVE MERLOT • Carmel Valley Estate

Our 2013 featured a wet spring, a cool, moderate summer and a glorious, dry autumn that created great color, ripe flavors, and wonderfully balanced wines. On September 30th, we hand harvested and sorted both our Pomerol 181 and 3-Palm clones, crushed, then 50°F cold soaked for 5 days. Fermentation lasted 15 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 20 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 2013 Family Reserve Merlot has lovely aromatics, concentrated black fruit, and the structure to age a good 15 years.

TECHNICAL INFORMATION:

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| <i>Varietal Content:</i> | 90% | <i>Merlot</i> |
| | 7% | <i>Cabernet Sauvignon</i> |
| | 3% | <i>Cabernet Franc</i> |
| <i>Appellation AVA:</i> | 100% | <i>Joullian Estate, Carmel Valley</i> |
| <i>Harvest Dates:</i> | | <i>September 30, 2013</i> |
| <i>Sugar At Harvest:</i> | | <i>24.1° Brix</i> |
| <i>Fermentation:</i> | | <i>Primary/secondary fermentation completed in 15 days</i> |
| <i>Barrel Aging:</i> | | <i>Twenty months in 15% new French oak barrels</i> |
| <i>Alcohol:</i> | | <i>13.5%</i> |
| <i>Total Acidity/pH:</i> | | <i>6.7g/L; 3.66</i> |
| <i>Residual Sugar:</i> | | <i>Dry (0.05%)</i> |
| <i>Total Production:</i> | | <i>155 cases, (750ml)</i> |
| <i>Release Date:</i> | | <i>May 1, 2016</i> |

TASTING NOTES:

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 LTD. • Carmel Valley