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## WINEMAKER'S NOTES

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### 2013 JOULLIAN FAMILY RESERVE SYRAH • CARMEL VALLEY ESTATE

Our 2013 Carmel Valley Estate Family Reserve Syrah is the eleventh 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 with 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>	96%	<i>Syrah</i>
	1%	<i>Merlot</i>
	2%	<i>Grenache</i>
	1%	<i>Cabernet Franc</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>		<i>October 22, 2013</i>
<i>Sugar At Harvest:</i>		<i>26.6° Brix</i>
<i>Fermentation:</i>		<i>Primary fermentation at 82°F using both punch-downs and pumpovers completed in 11 days. Malolactic fermentation finished in barrel after 14 days.</i>
<i>Barrel Aging:</i>		<i>Twenty-one months in 10% new Center of France oak. Bottled unfiltered/unfiltered.</i>
<i>Alcohol:</i>		<i>14.2%</i>
<i>Total Acidity/pH:</i>		<i>6.5g/L: 3.77</i>
<i>Residual Sugar:</i>		<i>Dry (0.04%)</i>
<i>Total Production:</i>		<i>152 cases 750ml</i>
<i>Release Date:</i>		<i>February 15, 2016</i>

#### TASTING NOTES: February 1, 2016

Gorgeous inky purple color with a cherry rim. Red currant, sweet anise, white truffle and cedar nose. Tight, vibrant red currant, plum, and blueberry flavors are bolstered by fresh acidity and firm, ripe tannins that finish with hints of truffles, anise and cedar. Enticing to drink now but a decade of judicious (55°F) aging will yield stunning rewards.

#### 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.