



WINEMAKER'S NOTES

2014 JOULLIAN FAMILY RESERVE CABERNET FRANC • CARMEL VALLEY ESTATE

Our Carmel Valley Estate grown Family Reserve releases allow our winemaking team's "creative juices" to flow into tiny lots of nearly 100% varietal wines destined exclusively for the cellars of our Wine Club and Village Tasting Room patrons.

Joullian's 30 year old Cabernet Franc vines are unique for two reasons: First of all, our clonal selection originates from Bordeaux cuttings planted at the turn of the 20th century in Gustav Niebaum's Inglenook Vineyard in Napa Valley. Secondly, this selection is planted on its own roots (not on American native vine rootstock), just like in pre-phylloxera Bordeaux prior to the 1860s. So this creates as pure an expression of old world-styled Cabernet Franc as one is likely to find in the 21st century...right down to the aging process in French oak barrels. 2014 is a classic combination of aromatics, body, finesse and finish that is in search of a superbly roasted leg of lamb.

Does a wine with perfume, minerality, finesse and velvet texture provide as much pleasure as today's jammy "towers of power?" You be the judge! We produced 102 cases. Act fast if you want more!

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	96%	<i>Cabernet Franc</i>
	4%	<i>Syrah</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>		<i>October 10, 2014</i>
<i>Sugar At Harvest:</i>		<i>24.6° Brix</i>
<i>Fermentation:</i>		<i>Two day cold soak @ 53°F; 15 day fermentation @ 80°F; punch down and pump over twice per day.</i>
<i>Barrel Aging:</i>		<i>Ten months in 100% two year old Center of France oak barrels.</i>
<i>Alcohol:</i>		<i>14.1%</i>
<i>Total Acidity/pH:</i>		<i>4.7g/L; 4.01</i>
<i>Residual Sugar:</i>		<i>Dry (0.04%)</i>
<i>Total Production:</i>		<i>102 cases 750ml</i>
<i>Release Date:</i>		<i>February 1, 2016</i>

TASTING NOTES: February 2016

Fine cherry-garnet color. Seductive, spicy, smoky, licorice, black raspberry, sage and black peppercorn nose. The elegant ripe black fruit entry expands into a silky mix of cherry, rhubarb, truffle and anise root with enough "grip" and acidity to generate both length and freshness. Cellar thru 2024 @ 55°F.

FOOD COMPANIONS:

The rich fruit and silky finish make this an unusually fine match for "oily" fish - swordfish, salmon, snapper, mahi-mahi, etc. Charcoal grilled lamb chops, pork chops and chicken will show off the wines wild spiciness.