



WINEMAKER'S NOTES

2014 JOULLIAN CHARDONNAY • ROGER ROSE VINEYARD

2014 marked another California drought year, but the deep roots in our growers' 20-40 year old Santa Lucia Highlands and Arroyo Seco Chardonnay vines helped set a balanced crop and develop a verdant canopy that insured even ripening during a blast of very hot late September heat. The vintage's hallmark is the juicy lime/citrus and mineral nose and flavor profile.

All the wine was barrel fermented with multiple Burgundian yeast strains and we encouraged simultaneous malolactic fermentation in half the wine to minimize one dimensional butterscotch-like 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 2014 Chardonnay 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, RogerRose Vineyard</i>
<i>Appellation AVA:</i>		<i>Arroyo Seco (Monterey)</i>
<i>Harvest Date:</i>		<i>September 22 - October 8, 2014</i>
<i>Sugar At Harvest:</i>		<i>24.6° Brix</i>
<i>Fermentation:</i>		<i>100% Barrel-fermented, with 70% Malolactic fermentation</i>
<i>Barrel Aging:</i>		<i>Eight months "sur lie" in new and used Allier and Vosges French oak barrels</i>
<i>Alcohol:</i>		<i>14.2%</i>
<i>Total Acidity/pH:</i>		<i>6.1g/L; 3.6</i>
<i>Residual Sugar:</i>		<i>Dry (0.10%)</i>
<i>Total Production:</i>		<i>236 cases (750ml)</i>
<i>Release Date:</i>		<i>December 1, 2015</i>

TASTING NOTES: December 1, 2015

Brilliant, straw-gold color. Vibrant, perfumy Asian pear, Fuji apple, citrus blossom and roasted grain-hazelnut perfume the nose. Ripe lychee, Fuji apple, pear and white nectarine flavors melt into a "silky" textured mid-palate that finishes with nuances of crème brulee and a perfectly toasted baguette. Cellar through 2020 @ 55°F.

FOOD COMPANIONS:

Roger Rose's rich flavor and silky textures allows it to "cross-over" from an aperitif wine into a fabulous dinner wine that's perfect with sole, sand dabs, halibut, roast chicken or pork loin, and simple pastas drizzled with olive oil.

JOULLIAN VINEYARDS LTD. • Carmel Valley