



WINEMAKER'S NOTES

2014 JOULLIAN SEMILLON • CARMEL VALLEY ESTATE

Our 30 year old, own-rooted Semillon vines gave us a balanced crop that ripened at the same time as Viognier. So we pressed our tiny Viognier (1/2 ton) crop, left the aromatic skins in the press, and whole cluster pressed the Semillon right over and through the Viognier skins. The combo-juice smelled and tasted like spicy lemon rind, and the same crisp, clean, aromatic characteristics showed up in the neutral barrel fermented finished wine. The perfect Summer Sippin' Wine...not as fat as Chardonnay, not as edgy as Sauvignon Blanc, and more flavorful than Pinot Grigio...and it will age well for 3-5 years.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	94%	<i>Semillon</i>
	6%	<i>Viognier</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>		<i>September 6, 2014</i>
<i>Sugar At Harvest:</i>		<i>20.4° Brix</i>
<i>Fermentation:</i>		<i>Primary fermentation completed in 15 days.</i> <i>No malolactic fermentation.</i>
<i>Barrel Aging:</i>		<i>Six months in neutral Center of France oak barrels</i>
<i>Alcohol:</i>		<i>12.5%</i>
<i>Total Acidity/pH:</i>		<i>6.7g/L; 3.32</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>141 cases (750ml)</i>
<i>Release Date:</i>		<i>April 15, 2015</i>

TASTING NOTES: April 2015

Lovely brilliant pale straw color. Distinct, spicy lemon rind, green fig and mineral nose. Fresh, balanced mineral, lemon-drop and herbal, sage flavors are both crisp and bright, with surprising length on the palate. Cellar @ 55° F thru 2019.

FOOD COMPANIONS:

Surprisingly good with spicier grilled fish and poultry, fettuccini with grilled shrimp in Puttanesca sauce is out of this world...Semillon seems to like tomatoes!! And it simply begs for oysters, clams and mussels.