



WINEMAKER'S NOTES

2015 JOULLIAN SEMILLON • CARMEL VALLEY ESTATE

We picked our 31 year old hillside Semillon at its peak of “lemon drop” flavor. After a long, cool fermentation in neutral French oak barrels, the wine rested on its yeast lees for 5 months for additional complexity. The result is a 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>	<i>99% Semillon 1% Sauvignon Blanc</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>September 2, 2015</i>
<i>Sugar at Harvest:</i>	<i>20.4° Brix</i>
<i>Fermentation:</i>	<i>Primary fermentation completed in 15 days No malolactic fermentation.</i>
<i>Barrel Aging:</i>	<i>Five months in neutral Center of France oak barrels</i>
<i>Alcohol:</i>	<i>12.3%</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>62 cases (750ml)</i>
<i>Release Date:</i>	<i>April 15, 2016</i>

TASTING NOTES:

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.