



WINEMAKER'S NOTES

2015 JOULLIAN FAMILY RESERVE SAUVIGNON BLANC • CARMEL VALLEY ESTATE

Our unique, own rooted combination of the original "Wente" clones of Sauvignon & Semillon (brought from Ch. D'Yquem by Charles Wetmore in the 1880's) and the aromatic "Musqué" clone of Sauvignon Blanc from Pont de la Maye, Bordeaux have thrived on our steep granite hillsides for a quarter century.

We harvested very ripe Sauvignon Blanc grapes to target pomelo and tangerine flavors, and then added Semillon - picked slightly green - to boost crispness, minerality and complexity.

The wine was fermented and aged "sur lie" for 6 months in neutral French oak barrels to add uncommon richness, complexity and length on the palate..

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	86%	<i>Sauvignon Blanc</i>
	14%	<i>Semillon</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>		<i>September 2, 2015</i>
<i>Sugar At Harvest:</i>		<i>23.0° Brix</i>
<i>Fermentation:</i>		<i>100% Barrel-fermented with no malolactic fermentation</i>
<i>Barrel Aging:</i>		<i>Six months sur lie in 100% French oak barrels</i>
<i>Alcohol:</i>		<i>13.0%</i>
<i>Total Acidity/pH:</i>		<i>7.0g/L; 3.39</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>300 cases (750ml)</i>
<i>Release Date:</i>		<i>April 15, 2016</i>

TASTING NOTES: April 2016

Brilliant pale, straw-green color. Fragrant pomelo, lemon grass, mandarin orange and mineral nose. Rich, crisp white grapefruit, pomelo, mandarin-tangerine flavors broaden and lengthen into a lemongrass and distinctly mineral finish. Serve at 50°F. Cellar through 2020.

FOOD COMPANIONS:

Fresh oysters on the half-shell, steamed clams with garlic, stir fried shrimp — evened "blackened" fish and poultry dishes will be the perfect foil to the Family Reserve Sauvignon Blanc's combination of 'tanginess' and 'unctuousness'.