



---

## WINEMAKER'S NOTES

---

### 2015 JOULLIAN HIGHLAND CHARDONNAY • SANTA LUCIA HIGHLANDS

Highland “River Road” Vineyard was planted in 1973 to an obscure “Wente” clone and continuously farmed by the McFarland family in the cool northern end of the Santa Lucia Highlands on a bench of fast draining Arroyo Seco sandy gravelly loam high above the Salinas River.

Since 1991, Highland’s hallmark lime zest and green apple flavors have anchored the mid-palate of our Monterey Chardonnay blend, and back in 2013, we decided to bottle the best barrels as the quintessential expression of Santa Lucia Highlands Chardonnay.

The 2015 grapes were hand harvested and sorted, lightly pressed, then fermented with multiple yeast cultures in new and neutral French Oak barrels. We stirred the barrels every 7-10 days for 6 months to foster malolactic fermentation and enhance complexity and mouth feel.

Enjoy the Highland’s youthful European-styled raciness, but hold some back for 3-5 years to experience the elegant richness, length and staying power of this unique vineyard.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Highland Chardonnay</i>
<i>Appellation/AVA:</i>	<i>Santa Lucia Highlands</i>
<i>Harvest Date:</i>	<i>September 16, 2015</i>
<i>Sugar At Harvest:</i>	<i>25.1° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel- fermented with multiple yeast strains and 100% Malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>9 months “sur lie” in 10% new French oak barrels</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>6.3g/L; 3.58</i>
<i>Residual Sugar:</i>	<i>Dry (0.10%)</i>
<i>Total Production:</i>	<i>370 cases (750ml)</i>
<i>Release Date:</i>	<i>March 1, 2017</i>

TASTING NOTES: October 11, 2016

Brilliant pale straw color. Perfumy lime zest, Granny Smith apple, mace and hazelnut nose. Rich taut lime and green apple fruit flavors are complimented with nuances of roasted grain, nutmeg and vibrant minerality. Simply a memorable combination of power, complexity and length from some of America’s oldest Chardonnay vineyards. Cellar at 55° thru 2024.

#### FOOD COMPANIONS:

Pair this rich, citrusy Chardonnay with Monterey Bay prawns, lobster, Dungeness crab, grilled salmon, swordfish, halibut or sea bass. Roast chicken or pork loin too. The crisp acidity is a natural for pasta with cream or pesto sauces (linguini and clams!).