



WINEMAKER'S NOTES

2015 JOULLIAN FAMILY RESERVE CABERNET SAUVIGNON • Carmel Valley Estate

Joullian has only produced seven Family Reserve Cabernet Sauvignons (1992, 2003, 2005, 2007, 2010, 2012, 2013, 2015). The criteria are classic Bordelaise power, structure, fruit, elegance and cellar aging potential.

2015 was a classic warm Carmel Valley growing season, tempered by a cool September for fine color development. October was warm and dry, which gave us the finest, most cassis-laden Cabernet in years.

We selected our best six barrels, added some 3-Palms clone Merlot and Cabernet Franc, for roundness and aromatics, then aged the blend an additional year in 1-2 year old Center of France thin stave barrels. The intense black fruit, racy acidity and silky tannins are so tempting now, but will also reward those that lay some down for their newborn's 21st birthday.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	76% Cabernet Sauvignon 14% Merlot 10% Cabernet Franc
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Date:</i>	September 23 – October 27, 2015
<i>Sugar at Harvest:</i>	23.5° Brix
<i>Fermentation:</i>	Primary/secondary fermentation completed in 8-12 days using multiple yeasts and malolactic strains
<i>Barrel Aging:</i>	Twenty months in 100% France oak barrels
<i>Alcohol:</i>	13.3%
<i>Total Acidity/pH:</i>	5.8g/L; 3.71
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	96 cases (750ml)
<i>Release Date:</i>	February 2018

TASTING NOTES:

Gorgeous inky, dark garnet with a cherry rim. Effusive black cherry, currant, tamarind, anise and cedar nose. Concentrated blackberry entry. Fruity cherry, boysenberry and black plum center leads to a long cocoa, cedar and black peppercorn finish. Supple tannins and solid acidity tempt near term drinking, but it can age 20 years!

FOOD COMPANIONS:

A classic wine for lamb, beef, port or “game” roasts. Blackened or slow cooked meats match up well with the wine's solid acidity. Chile Verde and moderately spicy Latin and Asian cuisine are delicious with this Reserve Cab's solid fruit core and palate cleansing tannins.