



WINEMAKER'S NOTES

2015 JOULLIAN FAMILY RESERVE MERLOT • CARMEL VALLEY ESTATE

Our 2015 featured a wet spring, a cool, moderate summer and a glorious, dry autumn that created great color, ripe flavors, and wonderfully balanced wines. We hand harvested and sorted both our Pomerol 181 and 3-Palm clones, crushed, then 50°F cold soaked for 4 days. Fermentation lasted 18 days at 85°F with both punch-downs and aerated pumpovers using Rhone Valley and Brunello yeast isolates, for roundness-suppleness and black fruit/anise intensity, respectively.

Barreled for 13 months in 15% new Center of France 3-yr air dried oak, the wine was racked quarterly and bottled unfiltered/unfiltered for maximum depth and flavor. Made from the four best barrels in the cellar, the 2015 Family Reserve Merlot has lovely aromatics, concentrated black fruit, and the structure to age a good 15 years.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	93% Merlot 2% Cabernet Sauvignon 5% Cabernet Franc
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Date:</i>	September 25 – October 16, 2015
<i>Sugar at Harvest:</i>	25.0° Brix
<i>Fermentation:</i>	Primary/secondary fermentation completed in 15 days, 20 days on skins
<i>Barrel Aging:</i>	Twenty-one months in 15% new French oak barrels
<i>Alcohol:</i>	13.8%
<i>Total Acidity/pH:</i>	6.5g/L; 3.58
<i>Residual Sugar:</i>	Dry (0.10%)
<i>Total Production:</i>	147 cases (750ml)
<i>Release Date:</i>	January 3, 2018

TASTING NOTES:

This is a wonderful wine showing what the mountain vineyards of Carmel Valley can produce. This wine is ruby in color, with a delicately layered nose of earthy mushroom, sandalwood and butter toffee pecans. Vanilla-spiked dark chocolate and dusty, black cherry build on the palate before the muscular structure sets in. Spicy, black pepper runs through the finish. This a Cab-drinkers Merlot!

FOOD COMPANIONS:

Roast Pork is sublime! But grilled quail, lamb, beef and salmon are solid favorites. The firm acidity will really shine with pasta and cream sauces. Maybe it's the pork, but the carnitas/corn tortillas are killer!