



WINEMAKER'S NOTES

2015 JOULLIAN MUSCAT HAMBURG • CARMEL VALLEY ESTATE

Black Muscat Hamburg, besides being one of Europe's favorite table grapes, has produced aromatic dessert wines for centuries. Joullian planted it for table grapes in 1984, and grafted 1/4 acre over to the variety in 2001 for wine production. Our goal has been to produce relatively low alcohol (11-13%), crisp, moderately sweet dessert wines that compliment, rather than dominate fine desserts...especially chocolate.

We cold fermented the Muscat with Sauternes yeast for 8 days and chilled the fermenter to 35° F to stop the fermentation at 6% residual sugar to balance the acidity. For roundness, the wine was barrel aged in the cold cellar (to avoid re-fermentation) before the blend was bottled in July 2016.

Our cellar staff always hovers over our tiny crop of Muscat Hamburg to nurse maximum Muscat aromatics, color and perfect sweet/tart balance and the result is sheer bliss with dark chocolate desserts or blue cheese.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Black Muscat</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>	<i>October 3, 2015</i>
<i>Sugar at Harvest:</i>	<i>23.5° Brix</i>
<i>Fermentation:</i>	<i>14 Days at 74° F fermentation; punched down 3 times a day</i>
<i>Barrel Aging:</i>	<i>Neutral French oak barrels for 11 months</i>
<i>Alcohol:</i>	<i>14.1%</i>
<i>Total Acidity/pH:</i>	<i>5.1 g/L: 3.76pH</i>
<i>Residual Sugar:</i>	<i>10.5%</i>
<i>Total Production:</i>	<i>46 cases 375ml</i>
<i>Release Date:</i>	<i>June 1, 2018</i>

TASTING NOTES:

Medium tawny in color with copper-red edges, this intense "Muscat" has characters of potpourri, candied orange zest and sweet rose petals. Dried cherries, vanilla bean, autumn spices and toffee run across the palate. The wine is mildly sweet yet lively and fresh. Serve slightly chilled.

FOOD COMPANIONS:

Chocolate is a natural, the darker and more bittersweet, the softer and richer the wine finishes. 24-hour refrigerated and Muscat-soaked poached seckel pears will get you into the Gastronomer-of-the-Month Club.