



WINEMAKER'S NOTES

2014 SIAS CUVÉE ZINFANDEL • CARMEL VALLEY ESTATE

Dick Sias, cofounder of Joullian Vineyards, is considered the father of Zinfandel in Carmel Valley. In 1984, he supervised the planting of Carmel Valley's first Zinfandel vines at Joullian. We began with a non-heat-treated Amador County clone selected by Dr. Bioletti in 1917, and have since added pre-prohibition vineyard selections from Lytton Springs, Brandlin (Mt. Veeder), St. Peter's Church (Cloverdale) and Primitivo-3 (Puglia, Italy). For complexity, we also have small amounts of Petite Sirah (Lytton Springs), plus our *Italian field crush* varieties: Aleatico, Alicante Bouschet, Carignane and Black Grenache. Joullian's multi-clonal approach in the vineyard continues to reap multidimensional benefits in the winery.

2014 featured several weeks of 90-95°F heat in late September, early October, so we carefully culled sunburned and raisined fruit in the field, resulting in 40% less tonnage but the final Zin blend is full of perfumed rich black fruit, silky tannins and thanks to a dollop of Cabernet, refreshing acidity.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	83% <i>Zinfandel</i> 5% <i>Primitivo</i> 4% <i>Petit Sirah</i> 3% <i>Cabernet Sauvignon</i> 3% <i>Merlot</i> 2% (0.5% each) <i>Aleatico, Alicante Bouschet, Carignane, Grenache</i>
<i>Appellation/AVA:</i>	100% <i>Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>	<i>October 15-22, 2014</i>
<i>Sugar at Harvest:</i>	<i>26.0° Brix</i>
<i>Fermentation:</i>	<i>Primary and malolactic fermentation completed in 9-17 days</i>
<i>Barrel Aging:</i>	<i>18 months in new and used French oak barrels</i>
<i>Alcohol:</i>	<i>14.5%</i>
<i>Total Acidity/pH:</i>	<i>6.4 g/L; 3.94</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>681 cases (750ml), 25 cases (1.5L), 6 bottles (6.0L)</i>
<i>Release Date:</i>	<i>June 1, 2017</i>

TASTING NOTES: October 2016

Dark cherry color, with a light garnet rim. Aromatic rose petal, blackberry, cola, and licorice scents are enhanced by a touch of cedar and black peppercorn. Ripe, fruity, black raspberry, plum, and rhubarb flavors are complexed by notes of anise seed, black truffle, and toasty oak. Expect perfumed forward fruit thru 2017, then a deeper, almost Gigondas-like wine in the decade to follow. Cellar through 2024 at 55°F.

FOOD COMPANIONS:

Salmon with dill, Thai green curry, carnitas, Mediterranean lamb – plus your basic roast pork, beef and chicken. The bright red fruit and crisp acidity in this Zin make the perfect “ethnic food” wine.