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## WINEMAKER'S NOTES

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### 2015 JOULLIAN CABERNET SAUVIGNON • CARMEL VALLEY ESTATE

2015 was the earliest in 2 decades – brought on by the three-year drought. Bordeaux's best vintages are always early vintages, and the same was true with 2015 Carmel Valley reds. Multiple September heat blasts forced us to pick the sunny and shady side of the vines about 10 days apart to avoid sunny side raisining, but the extra labor yielded rich, classically structured wine devoid of detracting roasted or pruny character.

We fermented cooler and longer than normal tannin structure to boost and complete malolactic fermentation while the tanks were warm. Prior to barreling, Cabernet was the star of 2015, and thus the blend is 84% Cabernet, 13% Merlot and 3% Cabernet Franc – so expect luscious blackberry, cassis and licorice nuances in both the nose and flavors.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	84% Cabernet Sauvignon 13% Merlot 3% Cabernet Franc
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Dates:</i>	September 23 – October 27, 2015
<i>Sugar At Harvest:</i>	23.5° Brix
<i>Fermentation:</i>	Primary/secondary fermentation completed in 11-14 days using multiple yeasts and malolactic strains.
<i>Barrel Aging:</i>	Nineteen months in 15% new France oak barrels. Bottled unfinned/unfiltered.
<i>Alcohol:</i>	13.3%
<i>Total Acidity/pH:</i>	5.6g/L; 3.76
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	1343 cases (750ml); 17 cases (1.5L)
<i>Release Date:</i>	

#### TASTING NOTES:

The color is inky, dark garnet with a ruby rim. Perfumed, deep, spicy blackberry, cassis, anise and cedar arise on the nose. The rich, ripe black plum/blackberry entry expands into cassis, dark chocolate, and licorice flavors that finish with ample tannins and hints of truffles, earth and cedar.

#### FOOD COMPANIONS:

Match this cab's deep black fruit and exquisite balance with roasted lamb, pork or beef – and with cream pastas and salmon steaks.