



WINEMAKER'S NOTES

2014 JOULLIAN FAMILY RESERVE SYRAH • CARMEL VALLEY ESTATE

Our 2014 Carmel Valley Estate Family Reserve Syrah marks a dozen vintages from the tiny one acre parcel of the “Estrella River” clone, grown at the highest point (1400’) in our estate vineyards. Rigorous pruning and cluster thinning to two clusters per shoot 3 weeks prior to veraison limited the production to 2.1 tons/acre.

We sought color, concentration, structure and length on the palate without one-dimensional raisin/jam flavors and we achieved our goal. We crushed into a small tank, inoculated with a Rhone Valley yeast isolate, and alternated punchdowns and pumpovers for extraction and balance. After 4 days cold soak, we pressed directly to barrel where the wine completed malolactic fermentation. We racked barrel-to-barrel every 3 months to elevate the ripe blueberry, licorice and red cassis flavors, while minimizing Syrah’s tendency towards gaminess. The final blend was aged in 10% new Center of France thin-stave barrels and bottled unfined/unfiltered - so consider decanting off a touch of sediment after several years.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Syrah</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>October 10, 2014</i>
<i>Sugar at Harvest:</i>	<i>25.8° Brix</i>
<i>Fermentation:</i>	<i>Primary fermentation at 82° F using both punch-downs and pumpovers completed in 13 days. Malolactic fermentation finished in barrel after 29 days.</i>
<i>Barrel Aging:</i>	<i>Thirteen months in 10% new Center of France oak. Bottled unfined/unfiltered.</i>
<i>Alcohol:</i>	<i>14.5%</i>
<i>Total Acidity/pH:</i>	<i>6.1g/L: 3.90</i>
<i>Residual Sugar:</i>	<i>Dry (0.04%)</i>
<i>Total Production:</i>	<i>199 cases (750ml)</i>
<i>Release Date:</i>	<i>March 1, 2017</i>

TASTING NOTES: February 1, 2017

A classically styled, cool climate Syrah with color that won’t fade anytime soon. Expressive and perfumed to start, with undertones of leather saddle and charcuterie. Root beer, cedar and cereal abound on the juicy palate. Bright acidity, hearty tannin and full-body ensure this wine could stand up to any steak. Distinctly Syrah but with an even-handed balance that is neither overly jammy or gamey.

FOOD COMPANIONS:

Grilled lamb chops, rib eye steaks, chicken or pork chops...even mildly spiced carne asada or carnitas. In 4-5 years, pair with leg of lamb, roast beef, pork loin or salmon with fresh dill.