



---

## WINEMAKER'S NOTES

---

### 2017 JOULLIAN FAMILY RESERVE SAUVIGNON BLANC • CARMEL VALLEY ESTATE

Our unique combination of the original “Wente” clones of Sauvignon & Semillon (brought from Ch. D’Yquem by Charles Wetmore in the 1880’s) and the aromatic “Musqué” clone of Sauvignon Blanc from Pont de la Maye, Bordeaux have thrived on our steep granite hillsides for 35 years.

We harvested Sauvignon Blanc grapes at 24.4 brix to get strong aromatics. The Semillon – picked slightly green – boosts crispness, minerality and complexity. The wine was fermented in steel and bottled young to preserve its fresh, tropical character.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	92% <i>Sauvignon Blanc</i> 8% <i>Semillon</i>
<i>Appellation/AVA:</i>	100% <i>Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>	<i>September 14 – September 27, 2017</i>
<i>Sugar at Harvest:</i>	<i>24.4° Brix</i>
<i>Fermentation:</i>	<i>100% Stainless steel fermented @ 48°</i>
<i>Alcohol:</i>	<i>14.4%</i>
<i>Total Acidity/pH:</i>	<i>6.2g/L; 2.36</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production</i>	<i>649 cases 750ml</i>
<i>Release Date:</i>	<i>February 14, 2018</i>

#### TASTING NOTES: Released February 2018

Brilliant pale, straw-green color. Fragrant pomelo, lemon grass, mandarin orange and mineral nose. Rich, crisp white grapefruit, tropical fruit, mandarin-tangerine flavors broaden and lengthen into a lemongrass and distinctly mineral finish. Serve at 50°F.

#### FOOD COMPANIONS:

Fresh oysters on the half-shell, steamed clams with garlic, stir fried shrimp — evened “blackened” fish and poultry dishes will be the perfect foil to the Family Reserve Sauvignon Blanc’s combination of ‘tanginess’ and ‘unctuousness’.