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## WINEMAKER'S NOTES

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### 2018 JOULLIAN SÉMILLON • CARMEL VALLEY ESTATE

We picked our 33-year-old hillside Semillon at its peak of “lemon drop” flavor. After a long, cool fermentation in neutral French oak barrels, the wine rested on its yeast lees for 5 months for additional complexity. The result is a perfect Summer Sippin’ Wine, not as fat as Chardonnay, not as edgy as Sauvignon Blanc, and more flavorful than Pinot Grigio...and it will age well for 3-5 years.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Semillon</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>October 6, 2018</i>
<i>Sugar At Harvest:</i>	<i>20.2° Brix</i>
<i>Fermentation:</i>	<i>Primary fermentation completed in 13 days. Full malolactic fermentation.</i>
<i>Barrel Aging:</i>	<i>Eight months in 1<sup>st</sup> and 2<sup>nd</sup> year French oak</i>
<i>Alcohol:</i>	<i>12.8%</i>
<i>Total Acidity/pH:</i>	<i>6.1g/L; 3.55p/H</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>75 cases (750ml)</i>
<i>Release Date:</i>	<i>August 1, 2019</i>

#### TASTING NOTES:

The deep, yellow-green color of this wine hints at its barrel aging and vibrant character. One smells lime, grapefruit and cantaloupe at first glance, then ocean water and fresh tobacco through the finish. This white Bordeaux is light bodied, but distinct with minerality, bitter melon, and grilled apples continuing long after the last sip.

#### FOOD COMPANIONS:

Surprisingly good with spicier grilled fish and poultry, fettuccini with grilled shrimp in Puttanesca sauce is out of this world...Semillon seems to like tomatoes!! And it simply begs for oysters, clams and mussels.