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HAMMLER

Dear Friends,

In 2015, after our first harvest as new owners of Joullian, we were presented with a unique opportunity. The Cabernet Sauvignon from that harvest was, in the opinion of our winemaking team, the best vintage of Cab ever picked from our estate in its decades long history. This was primarily driven by weather events early on in the growing season, which led to a drastic reduction in overall yield from the vineyard. With the vines producing less fruit than normal, they poured all of their efforts and nutrients into the remaining grapes, giving the grapes incredibly concentrated flavor and complexity. In our effort to build upon Joullian's long legacy of making exceptional wines, our team set out to take full advantage of this opportunity. Using only the best fruit from our favorite blocks of the vineyard, we aged three barrels of this wine in premium new French Oak for three full years—an entire year longer than our typical aging regimen. Due to the small production and exclusivity of this wine, we established our brand new Hammler label (a combination of our last names, Hamm & Lerum), and specifically named this wine after our beloved German Shepherd, Chief. We are thankful and proud of our entire team for all of their effort that went into making this wine, and we are so excited to share it with you. Enjoy!

Sincerely,

Jane & Tom
Owners

CARMEL VALLEY, CA
WWW.JOULLIAN.COM