



WINEMAKER'S NOTES

2017 JOULLIAN CABERNET SAUVIGNON • CARMEL VALLEY ESTATE

2017 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 2017 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 to keep the tannin structure, then warmed the tanks to boost and complete malolactic fermentation. Prior to barreling, Cabernet was the star of 2017, and thus the blend is 78% Cabernet, 12% Merlot and 10% Cabernet Franc – so expect luscious blackberry, cassis and licorice nuances in both the nose and flavors.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	78% Cabernet Sauvignon 12% Merlot 10% Cabernet Franc
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Dates:</i>	October 24 – November 2, 2017
<i>Sugar At Harvest:</i>	24.8° Brix
<i>Fermentation:</i>	Primary malolactic fermentation completed naturally in 35 days using multiple yeasts..
<i>Barrel Aging:</i>	Twenty months in 35% new France oak barrels. Bottled unfinned/unfiltered.
<i>Alcohol:</i>	13.6%
<i>Total Acidity/pH:</i>	5.7g/L; 3.71
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	241 cases (750ml)
<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.