



WINEMAKER'S NOTES

2017 JOULLIAN FAMILY RESERVE CABERNET SAUVIGNON • Carmel Valley Estate

Joullian has only produced nine Family Reserve Cabernet Sauvignons (1992, 2003, 2005, 2007, 2010, 2012, 2013, 2015, 2017). The criteria are classic Bordelaise power, structure, fruit, elegance and cellar aging potential.

2017 was a classic warm Carmel Valley growing season, tempered by a cool September for fine color development. October was warm and dry, which gave us the finest, most cassis-laden Cabernet in years.

We selected our best four barrels, added some 3-Palms clone Merlot and Cabernet Franc, for roundness and aromatics, then aged the blend an additional year 2 ½ years in French Oak thin stave barrels. The intense black fruit, racy acidity and silky tannins are so tempting now, but will also reward those that lay some down for their newborn's 21st birthday.

TECHNICAL INFORMATION:

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| <i>Varietal Content:</i> | 80% Cabernet Sauvignon 10% Merlot 10% Cabernet Franc |
| <i>Appellation/AVA:</i> | 100% Joullian Estate, Carmel Valley |
| <i>Harvest Date:</i> | October 24 – November 2, 2017 |
| <i>Sugar at Harvest:</i> | 24.8° Brix |
| <i>Fermentation:</i> | Primary/secondary fermentation completed in 8-12 days using multiple yeasts and malolactic strains |
| <i>Barrel Aging:</i> | Thirty months in 100% French oak barrels |
| <i>Alcohol:</i> | 13.9% |
| <i>Total Acidity/pH:</i> | 6.5g/L; 3.67 |
| <i>Residual Sugar:</i> | Dry (0.05%) |
| <i>Total Production:</i> | 103 cases (750ml) |
| <i>Release Date:</i> | July 2020 |

TASTING NOTES:

Gorgeous inky, dark garnet with a cherry rim. Effusive black cherry, currant, tamarind, anise and cedar nose. This wine has a concentrated blackberry entry with fruity cherry, boysenberry and a black plum center that leads to a long cocoa, cedar and black peppercorn finish. Supple tannins and solid acidity tempt near term drinking, but it can age 20 years!

FOOD COMPANIONS:

A classic wine for lamb, beef, pork or “game” roasts. Blackened or slow cooked meats match up well with the wine's solid acidity. Chile Verde and moderately spicy Latin and Asian cuisine are also delicious with this Reserve Cab's solid fruit core and palate cleansing tannins.