



WINEMAKER'S NOTES

2018 JOULLIAN CABERNET SAUVIGNON • CARMEL VALLEY ESTATE

2018 was one of our cooler years on average. Long warm days coupled with cool dry nights led to a soft ripening of the vintage. Consistent temperatures, and a slow harvest yielded rich, classically structured wine with robust structure and 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 2018, and thus the blend is 75% Cabernet, 15% 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>	75% Cabernet Sauvignon 15% Merlot 10% Cabernet Franc
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Dates:</i>	November 2nd – November 12, 2018
<i>Sugar At Harvest:</i>	24.2° Brix
<i>Fermentation:</i>	Primary malolactic fermentation completed naturally in 33 days using multiple yeasts..
<i>Barrel Aging:</i>	Twenty months in 30% new France oak barrels. Bottled unfinned/unfiltered.
<i>Alcohol:</i>	14.1%
<i>Total Acidity/pH:</i>	5.7g/L; 3.76
<i>Residual Sugar:</i>	Dry (0.04%)
<i>Total Production:</i>	506 cases (750ml)
<i>Release Date:</i>	December 2021

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.