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## WINEMAKER'S NOTES

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### 2013 JOULLIAN CABERNET SAUVIGNON • CARMEL VALLEY ESTATE

2013 was the first “hot” Carmel Valley summer in 10 years, and a cool September prevented any raising which allowed us to “dial in” the flavors of all our Bordeaux reds later in October. We fermented slightly cooler than normal to extend the length of fermentation and increase balance, depth and mouthfeel.

After 19 months aging in 20% new Center of France French Oak barrels, the wine was bottled unfined/unfiltered to preserve both richness and flavor.

Our 2013 Cabernet Sauvignon will continue to improve for another 20 years in a 55° F cellar.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	76%	<i>Cabernet Sauvignon</i>
	21%	<i>Merlot</i>
	3%	<i>Cabernet Franc</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>		<i>September 30 – November 6, 2013</i>
<i>Sugar At Harvest:</i>		<i>25.4° Brix</i>
<i>Fermentation:</i>		<i>Primary/secondary fermentation completed in 11-14 days using multiple yeasts and malolactic strains.</i>
<i>Barrel Aging:</i>		<i>Nineteen months in 20% new and twice used Center of France oak barrels. Bottled unfined/unfiltered.</i>
<i>Alcohol:</i>		<i>13.5%</i>
<i>Total Acidity/pH:</i>		<i>5.3g/L; 3.72</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>1203 cases (750ml); 25 cases (1.5L); 6 bottles (6.0L)</i>
<i>Release Date:</i>		<i>February 1, 2016</i>

#### TASTING NOTES: February 1, 2016

Brilliant, very dark cherry-garnet color with a ruby rim. Perfumed, deep spicy black cherry, cassis, anise, white truffle and cedar nose. Rich cherry, black currant, and blackberry fruit is complexed by nuances of spicy anise, dark coffee and cocoa that finish with refreshing acidity and ample round, fine tannins.

#### 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.