



WINEMAKER'S NOTES

2013 SIAS CUVÉE ZINFANDEL • CARMEL VALLEY ESTATE

Dick Sias, cofounder of Joullian Vineyards, is considered the father of Zinfandel in Carmel Valley. In 1984, he supervised the planting of Carmel Valley's first Zinfandel vines at Joullian. We began with a non-heat-treated Amador County clone selected by Dr. Bioletti in 1917, and have since added pre-prohibition vineyard selections from Lytton Springs, Brandlin (Mt. Veeder), St. Peter's Church (Cloverdale) and Primitivo-3 (Puglia, Italy). For complexity, we also have small amounts of Petite Sirah (Lytton Springs), plus our *Italian field crush* varieties: Aleatico, Alicante Bouschet, Carignane and Black Grenache. Joullian's multi-clonal approach in the vineyard continues to reap multidimensional benefits in the winery.

2013 was a winemaker's delight! Our vines gave us a fine crop of fully developed clusters that ripened evenly, fermented cleanly, clarified beautifully in barrel, and perfumed the cellar during every racking. A 15% juice "bleed" for our Rosé concentrated both flavors and bouquet.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	79%	<i>Zinfandel</i>
<i>Vineyard Sources</i>	8%	<i>Primitivo</i>
	8%	<i>Petit Sirah</i>
	5%	<i>(1% each) Aleatico, Alicante Bouschet, Carignane, Grenache, Merlot</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>		<i>October 7-30, 2013</i>
<i>Sugar At Harvest:</i>		<i>25.0° Brix</i>
<i>Fermentation:</i>		<i>Primary and malolactic fermentation completed in 9-17 days.</i>
<i>Barrel Aging:</i>		<i>18 months in new and used French oak barrels</i>
<i>Alcohol:</i>		<i>14.2%</i>
<i>Total Acidity/pH:</i>		<i>6.0g/L; 3.88</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>1365 cases (750ml), 25 cases (1.5L,) 6 bottles (6.0L)</i>
<i>Release Date:</i>		<i>December 1, 2015</i>

TASTING NOTES: October 2015

Dark cherry color, with a light garnet rim. Aromatic rose petal, raspberry, cola, and licorice scents are enhanced by a touch of cedar and black peppercorn. Ripe, fruity, black raspberry, plum, and rhubarb flavors are complexed by notes of anise seed, black truffle, and toasty oak. Expect perfumed forward fruit thru 2016, then a deeper, almost Gigondas-like wine in the decade to follow. Cellar through 2023 at 55°F.

FOOD COMPANIONS:

Salmon with dill, Thai green curry, carnitas, Mediterranean lamb - plus your basic roast pork, beef and chicken. The bright red fruit and crisp acidity in this Zin make the perfect "ethnic food" wine.