



WINEMAKER'S NOTES

2014 JOULLIAN CABERNET SAUVIGNON • CARMEL VALLEY ESTATE

2014 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 2014 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 tannin structure to boost and complete malolactic fermentation while the tanks were warm. Prior to barreling, Cabernet was the star of 2014, and thus the blend is 94% Cabernet, 4% Merlot and 2% Cabernet Franc – so expect luscious blackberry, cassis and licorice nuances in both the nose and flavors.

Our 2014 Cabernet Sauvignon will continue to improve for another 20 years in a 55° F cellar.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	94% Cabernet Sauvignon 4% Merlot 2% Cabernet Franc
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Dates:</i>	October 10 – 22, 2014
<i>Sugar At Harvest:</i>	25.4° Brix
<i>Fermentation:</i>	Primary/secondary fermentation completed in 11-14 days using multiple yeasts and malolactic strains.
<i>Barrel Aging:</i>	Nineteen months in 15% new and twice used Center of France oak barrels. Bottled unfined/unfiltered.
<i>Alcohol:</i>	14.2%
<i>Total Acidity/pH:</i>	6.5g/L; 3.71
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	1387 cases (750ml); 25 cases (1.5L); 6 bottles (6.0L)
<i>Release Date:</i>	May 1, 2017

TASTING NOTES: October 13, 2016

Inky, dark garnet with a ruby rim. Perfumed, deep, spicy blackberry, cassis, anise and cedar 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.