



---

## WINEMAKER'S NOTES

---

### 2014 JOULLIAN RETRO ROUGE • CARMEL VALLEY ESTATE

A few barrels of Estate Zinfandel were blended with some Merlot that was started checking out some nice young Merlot that was fraternizing with Cabernet Sauvignon while surreptitiously eyeing the chiseled and virile Cabernet Franc who was strutting his stuff in front of the precocious Muscat Hamburg.

In the ensuing melee, they all became embroiled in such a tumultuous blend of aromatics, suppleness and unctuousness that the winemaking police were forced to incarcerate them together in deep, darkened glass confines sealed with large bark logs. The group was sentenced to 1-5 years, unless enlightened oenophiles manage to get them released early for good behavior.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	51% Merlot 30% Zinfandel 14% Cabernet Sauvignon 3% Muscat Hamburg 1% Cabernet Franc 1% Syrah
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Fermentation:</i>	Primary/secondary fermentation completed in 8-29 days using multiple yeasts and malolactic strains
<i>Barrel Aging:</i>	Thirty-two months in Center of France oak barrels
<i>Alcohol:</i>	14.7%
<i>Total Acidity/pH:</i>	6.1g/L; 3.73 pH
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	745 cases (750ml)
<i>Release Date:</i>	

#### TASTING NOTES:

Deep ruby color that continues all the way to the edges. Fresh plums, cola and rhubarb pop on the nose. It jumps back and forth between its Bordeaux and Zinfandel base. Soft and velvety at first, then a burst of dried fruit, leather and bright acidity through the finish. Somewhat waxy, lingering flavors of white pepper spice and black cherry. A wonderful, everyday drinker with or without food.

#### FOOD COMPANIONS:

Match this Merlot/fruit dominant wine with grilled beef, pork, chicken, salmon or lamb. The richness and bold fruit/acid balance pairs extremely well with spicy Asian and Latin cuisine.

JOULLIAN VINEYARDS AND WINERY • Carmel Valley