



WINEMAKER'S NOTES

2017 JOULLIAN FAMILY RESERVE MERLOT • CARMEL VALLEY ESTATE

Our 2017 featured a wet spring, a cool, moderate summer and a glorious, dry autumn that created great color, ripe flavors, and wonderfully balanced wines. We hand harvested and sorted both our Pomerol 181 and 3-Palm clones, crushed, then 50°F cold soaked for 4 days. Fermentation lasted 18 days at 85°F with both punch-downs and aerated pumpovers using Rhone Valley and Brunello yeast isolates, for roundness-suppleness and black fruit/anise intensity, respectively.

Barreled for 20 months in 45% new Center of France 3-yr air dried oak, the wine was racked quarterly and bottled unfinned/unfiltered for maximum depth and flavor. Made from the four best barrels in the cellar, the 2017 Family Reserve Merlot has lovely aromatics, concentrated black fruit, and the structure to age a good 15 years.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	85% <i>Merlot</i> 15% <i>Cabernet Franc</i>
<i>Appellation/AVA:</i>	100% <i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>October 24 – October 27, 2017</i>
<i>Sugar at Harvest:</i>	<i>24.4° Brix</i>
<i>Fermentation:</i>	<i>Primary/secondary fermentation completed in 8-14 days, 22 days on skins</i>
<i>Barrel Aging:</i>	<i>Twenty months in 45% new French oak barrels</i>
<i>Alcohol:</i>	<i>13.4%</i>
<i>Total Acidity/pH:</i>	<i>6.1g/L; 3.55pH</i>
<i>Residual Sugar:</i>	<i>Dry (0.10%)</i>
<i>Total Production:</i>	<i>150 cases (750ml)</i>
<i>Release Date:</i>	<i>October 2019</i>

TASTING NOTES:

This is a wonderful wine showing what the mountain vineyards of Carmel Valley can produce. This wine is ruby in color, with a delicately layered nose of earthy mushroom, sandalwood and butter toffee pecans. Vanilla-spiked dark chocolate and dusty, black cherry build on the palate before the muscular structure sets in. Spicy, black pepper runs through the finish. This a Cab-drinkers Merlot!

FOOD COMPANIONS:

Roast Pork is sublime, with this wine, but grilled quail, lamb, beef and salmon are solid favorites. The firm acidity will really shine with pasta and cream sauces. Maybe it's the pork, but the carnitas/corn tortillas are killer!