



WINEMAKER'S NOTES

2017 JOULLIAN MUSCAT HAMBURG • CARMEL VALLEY ESTATE

Black Muscat Hamburg, besides being one of Europe's favorite table grapes, has produced aromatic dessert wines for centuries. Joullian planted it for table grapes in 1984, and grafted 1/4 acre over to the variety in 2001 for wine production. Our goal has been to produce crisp, moderately sweet dessert wines that compliment, rather than dominate fine desserts...especially chocolate.

We cold fermented the Muscat with Sauternes yeast. For roundness, the wine was barrel aged in the cold cellar (to avoid re-fermentation) before the blend was bottled in January 2020.

Our cellar staff always hovers over our tiny crop of Muscat Hamburg to nurse maximum Muscat aromatics, color and perfect sweet/tart balance and the result is sheer bliss with dark chocolate desserts or blue cheese.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	75% <i>Black Muscat</i> 25% <i>Petit Sirah</i>
<i>Appellation/AVA:</i>	100% <i>Joullian Estate, Carmel Valley, Monterey County</i>
<i>Harvest Dates:</i>	<i>October 24, 2017</i>
<i>Sugar at Harvest:</i>	<i>23.8° Brix</i>
<i>Fermentation:</i>	<i>22 Days at 54° F</i>
<i>Barrel Aging:</i>	<i>Neutral French oak barrels for 26 months</i>
<i>Alcohol:</i>	<i>18.2%</i>
<i>Total Acidity/pH:</i>	<i>5.1 g/L: 3.63pH</i>
<i>Residual Sugar:</i>	<i>12.3%</i>
<i>Total Production:</i>	<i>100 cases 375ml</i>
<i>Release Date:</i>	<i>February 2020</i>

TASTING NOTES:

Tawny red in color with copper edges, this intense "Muscat" has characters of caramel, candied orange zest and sweet rose petals. Dried cherries, vanilla bean, autumn spices and toffee run across the palate. The wine is sweet yet lively and fresh. Serve slightly chilled.

FOOD COMPANIONS:

Chocolate is a natural, the darker and more bittersweet, the softer and richer the wine finishes. This wine is also an excellent dessert all by itself.