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## WINEMAKER'S NOTES

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### 2017 JOULLIAN PINOT NOIR • SANTA LUCIA HIGHLANDS

The 2017 season was a long one with consistently warm days and cool nights. This wine comes from the famous Santa Lucia Highlands, so named because the area rises gently up from the Salinas Valley on the Eastern slopes of the Coastal Range. There, high above the valley floor, the Santa Lucia Highland fruit developed incredible complexity, with ripe strawberry and clove notes. What makes this area special, is that with all the beautiful ripe flavors, there is a strong backbone of acidity that balances the wine.

To develop these flavors further, this Pinot spent 10 months in one and two-year-old French oak barrels. The blend of oak helped bring out nuances of red licorice and cinnamon with hints of forest floor. This wine shows well now but will benefit with another 3-5 years in bottle.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Pinot Noir</i>
<i>Appellation/AVA:</i>	<i>Santa Lucia Highlands</i>
<i>Harvest Date:</i>	<i>September 12, 2017</i>
<i>Sugar At Harvest:</i>	<i>25.6° Brix</i>
<i>Fermentation:</i>	<i>Destemmed with 5% stems added back. 60 gallons saignee at 12 hours. 72 hours cold soak on skins. Primary finished in 9 days with Burgundian yeast. Secondary completed naturally at 59 days.</i>
<i>Barrel Aging:</i>	<i>10 months in 1<sup>st</sup> and 2<sup>nd</sup> year French oak, bottled unfined and unfiltered</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>5.7g/L; 3.49</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>195 cases (750ml)</i>
<i>Release Date:</i>	<i>November 2019</i>

#### FOOD COMPANIONS:

This wine, like most Pinots, will pair with a wide variety of food. Some of the best pairings would be with the traditional, Boeuf Bourguignon or with something more *New World* like grilled salmon with a demi-glace.