



WINEMAKER'S NOTES

2006 JOULLIAN CABERNET SAUVIGNON • Carmel Valley Estate

2006 was a very long, cool growing season ending with a glorious dry autumn that allowed us to “hang” the grapes an additional month for extra flavor development. Rigorous cluster thinning and stringent harvest selection reduced yields to 40% of normal, but the blend of 82% Cabernet, 16% Merlot, 1% Cabernet Franc and 1% Zinfandel is a seamlessly balanced, concentrated and very aromatic expression of cassis, cherry, anise and sandalwood - in short, classic Joullian “claret.”

We continue to ferment with multiple yeast and malolactic strains, use long and short macerations to get the most out of each lot, employ only the finest 3-year air dried French oak, and bottle unfiltered and unfiltered to leave everything nature provided in the bottle.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<p>82% Cabernet Sauvignon 16% Merlot 1% Cabernet Franc 1% Zinfandel</p>
<i>Appellation AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Dates:</i>	November 10 - December 8, 2006
<i>Sugar At Harvest:</i>	23.1° Brix
<i>Fermentation:</i>	Primary/secondary fermentation completed in 11-14 days using multiple yeasts and malolactic strains
<i>Barrel Aging:</i>	Eighteen months in 20% new and twice used Center of France oak barrels.
<i>Alcohol:</i>	13.0%
<i>Total Acidity/pH:</i>	6.2g/L; 3.75
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	993 cases (750ml); 15 cases (1.5L); 12 bottles (6.0L)
<i>Release Date:</i>	November 1, 2010

TASTING NOTES:

Brilliant, deep garnet color with pink-cherry rim. Aromatic ripe Bing cherry, cassis, black cherry, anise and sandalwood nose. Ripe, sweet fruited entry full of cassis, Bing cherry, licorice and a touch of loamy earth. Ripe, round mid-palate finished smooth and spicy with...Joullian's signature anise and mineral flavors.

FOOD COMPANIONS:

Steaks, chops, lamb shanks, grilled fowl and hearty stews are perfect for this robust youngster. After five years of cellaring, pair with more traditionally prepared roasts or grilled salmon, halibut or swordfish steaks.