



WINEMAKER'S NOTES

2007 JOULLIAN CABERNET SAUVIGNON

- Varietal Content:** 76% Cabernet Sauvignon
22% Merlot
2% Cabernet Franc
- Appellation:** 100% Joullian Estate, Carmel Valley
- Harvest Dates:** November 8-November 30, 2007
- Sugar At Harvest:** 23.7° Brix
- Fermentation:** Primary/secondary fermentation completed in 11-14 days using multiple yeasts and malolactic strains
- Barrel Aging:** Eighteen months in 20% new and twice used Center of France oak barrels.
- Alcohol:** 13.0%
- Total Acidity/pH:** 7.3g/L; 3.6
- Residual Sugar:** Dry (0.05%)
- Total Production:** 1302 cases, 750ml; 26 cases 1.5L; 12 bottles 6.0L
- Release Date:** July 1, 2011

TASTING NOTES AND SERVING SUGGESTIONS: June, 2011

Deep, dark garnet with cherry rim. Lovely spicy blackberry, anise and black cherry nose with a hint of eucalyptus/ mint. Elegant, round black fruit flavors open and lengthen into a rich, broad, balanced anise, currant and cedar finish. A very "complete" wine, that lingers on the palate. Cellar thru 2020.

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.



WINEMAKER'S NOTES

2007 JOULLIAN SIAS CUVÉE ZINFANDEL

- Varietal Content:** 84% Zinfandel,
7% Primitivo
6.5% Petite Sirah,
2.5% Aleatico, Carignane, Grenache,
Cabernet Sauvignon and Melot
- Appellation/AVA:** 100% Joullian Estate, Carmel Valley
- Harvest Date:** October 11 - November 2, 2007
- Sugar at Harvest:** 25.3° Brix
- Fermentation:** Primary and malolactic fermentation completed in 10-21 days
- Barrel Aging:** Sixteen months new and used French oak barrels
- Alcohol:** 14.8%
- Total Acidity/pH:** 6.8 g/L; 3.79
- Residual Sugar:** Dry (0.05%)
- Total Production:** 1460 cases (750ml), 25 cases (1.5L), 12 bottles (6.0L)
- Release Date:** December 5, 2009

TASTING NOTES AND SERVING SUGGESTIONS: December, 2009

Very dark garnet color with a ruby rim. Powerful blackberry, anise and black pepper nose. Balanced ripe blackberry, plum and dark cherry flavors expand into a lively cherry and black plum midpalate. A long, clean finish is enhanced with nuances of vanilla, black pepper and anise. Cellar through 2013 at 55°F and 75% R.H.

Roast pork, grilled steak, simple BBQ chicken, grilled salmon or tuna steaks. By March 2009, the wine will gain richness and perfume — so pair it with full-bore BBQ, spicy Thai or Mexican food.



2011 National Releases

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