



WINEMAKER'S NOTES

2007 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 relatively low alcohol (11-13%), crisp, moderately sweet dessert wines that compliment, rather than dominate fine desserts...especially chocolate.

We cold fermented the Muscat with Sauterne's yeast for 7 days and chilled the fermenter to 35° F to stop the fermentation at 7% residual sugar to balance the acidity. For roundness, 33% of the wine was barrel aged in the cold winter cellar (to avoid re-fermentation) before the blend was bottled in late Spring 2008.

Muscat Hamburg 2007 was a perfect vintage. Our staff hovered over the grapes and wine like mother hens, and the result is sheer bliss with dark chocolate desserts or blue cheese!

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100 % Muscat Hamburg,</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>	<i>November 15, 2007</i>
<i>Sugar at Harvest:</i>	<i>23.8° Brix</i>
<i>Fermentation:</i>	<i>7 Days at 55° F fermentation; punched down 3 times a day</i>
<i>Barrel Aging:</i>	<i>33% in neutral French oak barrels for 5 months</i>
<i>Alcohol:</i>	<i>11.2%</i>
<i>Total Acidity/pH:</i>	<i>6.2 g/L: 3.70</i>
<i>Residual Sugar:</i>	<i>" Off dry" (7.0%) residual sugar</i>
<i>Total Production:</i>	<i>168 cases 375ml</i>
<i>Release Date:</i>	<i>August, 2008</i>

TASTING NOTES:

Medium garnet with pink rim. Ripe, floral, spicy Muscat, cinnamon, red licorice, and cherry aromas explode out of the glass. Rich, balanced, moderately sweet Muscat, black cherry, cola, and cinnamon flavors are balanced by crisp acidity and light tannins that cleanse the palate and accentuate the cocoa finish in fine chocolate desserts.

FOOD COMPANIONS:

Chocolate is a natural, the darker and more bittersweet, the softer and richer the wine finishes. 24 hour refrigerated and Muscat-soaked poached seckel pears will get you into the Gastronomer-of-the-Month Club



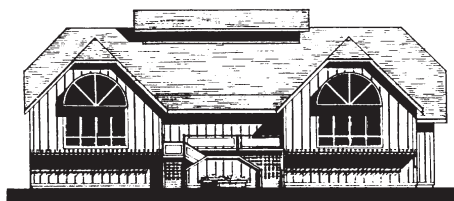
Joullian Vineyards was created by the Joullian and Sias families of Oklahoma City, Oklahoma, with the goal of producing estate-crafted wines with the complexity, finesse and ageability characteristic of the finest wines of the world. Recognizing the need for estate control, the partnership embarked upon a long-term plan and soon engaged Ridge Watson, with international winemaking experience, to seek and develop the unique combination of land, vineyards and winery facilities necessary for fine wine production.

Early in 1981, Joullian Vineyards, LTD purchased 655 acres of hillside benchland at an elevation of 1400 feet, in the heart of the remote Carmel Valley viticulture appellation. Following extensive contouring and terracing, 40 acres of high density-spaced vines were planted in the rocky Arroyo Seco series loam. The planting emphasized Bordeaux varieties and allocated two-thirds of the vineyard to Cabernet Sauvignon, Merlot, Cabernet Franc, Sauvignon Blanc and Semillon. The remaining 13 acres, originally allotted to Chardonnay, were grafted to pre-prohibition Zinfandel selections throughout the 1990's.

Pursuing complexity in the wines, Watson planted a variety of clones from reputed sources such as Sterling, Mount Veeder, 3 Palms, Ventana and Lytton Springs. The winery, completed in the Spring of 1991, was designed to handle each vineyard block separately to insure that the complex subtleties and nuances produced in the field be transferred into the bottle.

Due to the winery's remote location, Joullian opened its tasting room in the charming Carmel Valley Village to welcome and introduce visitors to Joullian wines. Located at 2 Village Drive, Suite A in Carmel Valley, the Village Tasting Room is open daily from 11am-5pm excluding major holidays (Tel. 831 659-8100). It's the perfect place to experience Carmel Valley's renowned climate, cuisine and nectar of the gods. Joullian welcomes visitors to the winery for its annual Saturday Open House events, held seasonally.

We are proud of our family vineyards in the upper Carmel Valley. From our family to yours, we hope each time you uncork a bottle of Joullian wine, you will taste the difference and appreciate our dedication to producing the finest wines from our area.



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