



WINEMAKER'S NOTES

2008 JOULLIAN FAMILY RESERVE SAUVIGNON BLANC • CARMEL VALLEY ESTATE

For nearly two decades, Joullian's barrel fermented style of Estate Grown Sauvignon/Semillon has been at the pinnacle of California's "Bordeaux Blanc" style Sauvignon Blancs. Our Family Reserve Sauvignon Blanc originated as the 10 best barrels in the cellar, especially blended for Alice Sias' (our Founder's daughter) wedding in 1992.

Several bottles made their way into the hands of local sommeliers, and for 15 years few wines have been as de rigeur for local upscale wine lists as Joullian Family Reserve Sauvignon Blanc.

2008's tiny crop created fabulous aromatics and unctuous texture that define Joullian's reserve style. Wine from the Musquet clone grown on our steep decomposed granite terraces was blended with a dollop of Semillon for complexity, and aged sur lie for 5 months. Only 446 cases were produced.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>84% Sauvignon Blanc, 16% Semillon</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>	<i>September 16 - October 2, 2008</i>
<i>Sugar at Harvest:</i>	<i>22.0° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel-fermented with 15% malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>Five months sur lie in 100% French oak barrels</i>
<i>Alcohol:</i>	<i>12.6%</i>
<i>Total Acidity/pH:</i>	<i>6.0 g/L; 3.46</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>446 cases 750ml</i>
<i>Release Date:</i>	<i>February 1, 2010</i>

TASTING NOTES: February 1, 2010

Brilliant, pale straw-green color. Effusive pomello and mineral nose is complexed by a hint of gooseberry. Rich, crisp pomello, Asian pear and key lime flavors broaden into a creamy mid-palette that leads to a very long, crisp grapefruit and gooseberry-tinged finish. Serve at 50°F. Cellar at 55°F through 2013.

FOOD COMPANIONS:

Fresh oysters on the half-shell, steamed clams with garlic, stir fried shrimp — evened "blackened" fish and poultry dishes will be the perfect foil to the Family Reserve Sauvignon Blanc's combination of 'tanginess' and 'unctuousness'.