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## WINEMAKER'S NOTES

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### 2009 JOULLIAN ZINFANDEL ROSÉ • CARMEL VALLEY ESTATE

Jeannette Joullian Sias has been the driving force behind our Rosé program since its inception - first as "Redbud" Rosé, named after the early blooming Oklahoma State Tree (alas, another California winery had already copyrighted "Redbud") - and then by nurturing the collaboration between Dick Sias (ada "Father of Carmel Valley Zinfandel") and renowned Oklahoma Native American Artist, Ben Harjo, to produce our stunning, uniquely "American" Rosé label.

Our Zinfandel Rosé is made via a "saignée - an old French technique where 15-30% of the freshly crushed red grape juice is "bled" from the tank so the remaining juice can absorb maximum color and flavor from the skins. Jeannette rightly figured we could enjoy a little Rosé in the Spring while increasing the quality of her husband's Sias Cuvée Zinfandel that would be bottled later!

We cold fermented the must at 48° - 50° F for nearly 2 months - racked it off the yeast lees, barrel aged it 2 months for smoothness, then kept it chilled to 38° F to hold just a touch of effervescence into the bottle.

There're only 155 cases for the entire world so place your orders early!

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>93% Zinfandel Primitivo 4% Petite Sirah 3% Combined Aleatico, Alicante Bouschet, Carignane &amp; Viognier</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Sugar at Harvest:</i>	<i>24.5° Brix</i>
<i>Fermentation:</i>	<i>Cold fermented at 48° - 50° F for 60 days until off-dry, no malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>2 months</i>
<i>Alcohol:</i>	<i>13.4%</i>
<i>Total Acidity/pH:</i>	<i>6.6 g/L; 3.60</i>
<i>Residual Sugar:</i>	<i>1.0%</i>
<i>Total Production:</i>	<i>155 cases (750ml)</i>
<i>Release Date:</i>	<i>July 2, 2010</i>

#### TASTING NOTES: July, 2010

Brilliant salmon pink color. Perfumed nose of wild strawberries, kiwi, rhubarb and ginger. Fruity, strawberry laden entry expands to a bold mid-palate bursting with strawberry, kiwi, and Montmorency pie cherry flavors that finish just off dry, crisp, and with a refreshing hint of spritz.

#### FOOD COMPANIONS:

Anything hot (as in Cajun/Thai hot), spicy, bold and beautiful...our Zin Rosé will soothe the savage beastly flavors that the American melting pot has grown to love. Plus, it's a great sippin' wine.