



WINEMAKER'S NOTES

2009 SIAS CUVÉE ZINFANDEL • CARMEL VALLEY ESTATE

Dick Sias, cofounder of Joullian Vineyards, is considered the father of Zinfandel in Carmel Valley. In 1984, he supervised the planting of Carmel Valley's first Zinfandel vines at Joullian. We began with a non-heat-treated Amador County clone selected by Dr. Bioletti in 1917, and have since added pre-prohibition vineyard selections from Lytton Springs, Brandlin (Mt. Veeder), St. Peter's Church (Cloverdale) and Primitivo-3 (Puglia, Italy). For complexity, we also have small amounts of Petite Sirah (Lytton Springs), plus our Italian field crush varieties: Aleatico, Alicante Bouschet, Carignane and Black Grenache. Joullian's multi-clonal approach in the vineyard continues to reap multidimensional benefits in the winery.

2009 was a "balanced" vintage - all the Zinfandel and "Italian Field Crush" blocks ripened slowly and evenly. Unfined and unfiltered, the wine has a wonderful "perfume" on the nose, and exquisite black fruit and length on the palate. Definitely a dual threat as a "sippin" wine that begs for food.

<i>Varietal Content:</i>	85% Zinfandel 5% Primitivo 5% Petite Sirah 5% Alicante Bouschet, Carignane, Grenache, and Merlot
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Date:</i>	October 5 - November 12, 2009
<i>Sugar at Harvest:</i>	24.7° Brix
<i>Fermentation:</i>	Primary and malolactic fermentation completed in 9-17 days
<i>Barrel Aging:</i>	16 months in new and used French oak barrels,
<i>Alcohol:</i>	14.4%
<i>Total Acidity/pH:</i>	6.8 g/L; 3.89
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	1486 cases (750ml), 25 cases (1.5L), 12 bottles (6.0L)
<i>Release Date:</i>	March 15, 2011

TASTING NOTES: February, 2011

Garnet red with a pink rim. Effusing blackberry, anise and rose petal nose. Ripe blackberry/black plum and red cherry flavors broaden into smooth, balanced midpalate and a finish that reflects anise, vanilla and blackberries. Cellar through 2015 at 55°F and 75% R.H.

FOOD COMPANIONS:

Roast pork, grilled steak, simple BBQ chicken, grilled salmon or tuna steaks. By March 2012, the wine will gain richness and perfume — so pair it with full-bore BBQ, spicy Thai or Mexican food, or any full-flavored meal.