



WINEMAKER'S NOTES

2010 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 rigueur for local upscale wine lists as Joullian Family Reserve Sauvignon Blanc.

The coldest summer since 1980 caused 2010's ultra-delayed harvest - which in turn produced the flavor magnifying "hang time" winemakers crave. Joullian's Carmel Valley Estate barrel fermented Sauvignon Blanc and Semillon and Viognier blend is easily the most flavorful and aromatic wine of the past decade. Our "Granite Terraces" Musquet clone's classis Passion Fruit character is complexed by our steep hillside Semillon's green fig nuances - and seriously "amped up" by a droplup of low yielding Viognier from shallow, clay-rich soils. Aromatic, crisp and luscious - simply classic mountain grown "S.B."

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>90% Sauvignon Blanc, 9.5% Semillon, 0.5% Viognier</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>	<i>September 28 - November 17, 2010</i>
<i>Sugar at Harvest:</i>	<i>21.4° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel-fermented with 5% 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>6.8 g/L; 3.37</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>709 cases 750ml</i>
<i>Release Date:</i>	<i>March 1, 2011</i>

TASTING NOTES: March 1, 2011

Brilliant pale, straw-green color. Very effusive passion fruit, pomelo, green fig, and mineral nose. Rich, crisp passion fruit, lime and green fig flavors broaden into a very lengthy, slightly honeyed pomelo and mineral finish. Serve at 50°F. Cellar at 55°F through 2016.

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'.