



WINEMAKER'S NOTES

2007 JOULLIAN CABERNET SAUVIGNON • Carmel Valley Estate

2007 was a very long, cool growing season with some light early-October rain that seemed to give the fairly stressed vines a “second wind” that extended the Merlot harvest to October 30th and the Cabernet/Cabernet Franc from November 8th - November 30th ...in pristine “Indian Summer.”

The flavor of the grapes was exciting. The fermentations perfumed the winery. Every vat seemed to outshine the next. The Merlot was opulent. The Cabernet Franc... rich and lush. We used every lot of Cabernet, a boatload of Merlot, and a couple of Cabernet Franc “spice rack” barrels to finish the final blend.

Our 2007 Cabernet blend is like a classic St. Estephe without the pundit’s mandatory “gobs of sweet oak” ...i.e. ‘wine with flavor’ vs. an “oak flavored” wine. 20% new Center of France 32-mos. air dried barrels will boost the body and fruit, max out “perfume” and never unleash the “skill-saw woodies.”

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	76%	<i>Cabernet Sauvignon</i>
	22%	<i>Merlot</i>
	2%	<i>Cabernet Franc</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>		<i>November 8 - November 30, 2007</i>
<i>Sugar At Harvest:</i>		<i>23.7° Brix</i>
<i>Fermentation:</i>		<i>Primary/secondary fermentation completed in 11-14 days using multiple yeasts and malolactic strains</i>
<i>Barrel Aging:</i>		<i>Eighteen months in 20% new and twice used Center of France oak barrels. Bottled unfinned/unfiltered.</i>
<i>Alcohol:</i>		<i>13.0%</i>
<i>Total Acidity/pH:</i>		<i>7.3g/L; 3.69</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>1302 cases (750ml); 26 cases (1.5L); 12 bottles (6.0L)</i>
<i>Release Date:</i>		

TASTING NOTES:

Deep, dark garnet with cherry rim. Lovely spicy blackberry, anise and black cherry nose with a hint of eucalyptus/mint. Elegant, round black fruit flavors open and lengthen into a rich, broad, balanced anise, currant and cedar finish. A very “complete” wine, that lingers on the palate. Cellar thru 2020.

FOOD COMPANIONS:

Steaks, chops, lamb shanks, grilled fowl and hearty stews are perfect for this robust youngster. After five years of cellaring, pair with more traditionally prepared roasts or grilled salmon, halibut or swordfish steaks.