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## WINEMAKER'S NOTES

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### 2009 JOULLIAN FAMILY RESERVE CABERNET FRANC • Carmel Valley Estate

Our Carmel Valley Estate grown releases allow our winemaking team's "creative juices" to flow into tiny lots of 100% varietal wines destined exclusively for the cellars of our Wine Club and Village Tasting Room patrons.

Joullian's 25 year old Cabernet Franc vines are unique for two reasons: First of all, our clonal selection originates from Bordeaux cuttings planted at the turn of the 20th century in Gustav Niebaum's Inglenook Vineyard in Napa Valley. Secondly, this selection is planted on its own roots (not on American native vine rootstock), just like in pre-phylloxera Bordeaux prior to the 1860s. So this creates as pure an expression of old world-styled Cabernet Franc as one is likely to find in the 21st century...right down to the aging process in French oak barrels. 2009 is a classic combination of aromatics, body, finesse and finish that is in search of a superbly roasted leg of lamb.

Does a wine with perfume, minerality, finesse and velvet texture provide as much pleasure as today's jammy "towers of power?" You be the judge! We produced 75 cases. Act fast if you want more!

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Cabernet Franc</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>November 16, 2009</i>
<i>Sugar at Harvest:</i>	<i>23.1Brix</i>
<i>Fermentation:</i>	<i>Three days cold soak @ 50°F; 11 days fermentation @ 88° F; punch down and pump over twice per day</i>
<i>Barrel Aging:</i>	<i>Sixteen months in 100% two to four year old Center of France oak barrels.</i>
<i>Alcohol:</i>	<i>13.0%</i>
<i>Total Acidity/pH:</i>	<i>5.7g/L; 3.85</i>
<i>Residual Sugar:</i>	<i>Dry (0.03%)</i>
<i>Total Production:</i>	<i>75 cases 750ml</i>
<i>Release Date:</i>	<i>March 15, 2011</i>

#### TASTING NOTES:

Our 2009 Cabernet Franc is a classic medium bodied "Claret-style" wine that is wonderfully balanced, harmonious and smooth. Francophiles will love the explosive perfume, smoke, spice, mineral and dried fruits/flowers nuances in the nose. The mouth is a soft, round, elegant blend of dried cherry, wild strawberry, anise, mineral, leather and a touch of vanilla oak that finishes smooth as silk. An additional year of bottle age will double the perfume and significantly broaden and lengthen the finish. Cellar thru 2014 @ 55° F.

#### FOOD COMPANIONS:

The 2009's richness allows it to pair with spicier foods -Thai panang curry, Mexican carnitas, blackened tilapia... habanero grits down in the rowdy South...this ain't no milk-toast Cab Franc!...just don't forget the lamb chops!