



WINEMAKER'S NOTES

2005 JOULLIAN 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 21 year old Cabernet Franc vines are unique for two reasons: First of all, our clonal selection originates from Bordeaux cuttings planted in the 1880s by Gustav Niebaum at his 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.

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 99 cases. Act fast if you want more!

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	90% Cabernet Franc 7% Cabernet Sauvignon 3% Merlot
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Date:</i>	November 22, 2005
<i>Sugar at Harvest:</i>	25.9° Brix
<i>Fermentation:</i>	Ten days at 88°F, punch downs and pumpovers three times a day
<i>Barrel Aging:</i>	Eighteen months in 100% two to four year old Center of France oak barrels.
<i>Alcohol:</i>	13.5%
<i>Total Acidity/pH:</i>	N/A
<i>Residual Sugar:</i>	Dry (0.03%)
<i>Total Production:</i>	99 cases 750ml
<i>Release Date:</i>	September, 2007

TASTING NOTES:

Our 2005 Cabernet Franc is a classic medium bodied "Claret-style" wine that is wonderfully balanced, harmonious and smooth. Francophiles will love the 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.

FOOD COMPANIONS:

Roast chicken, roast beef, roast pork, baked or poached salmon, pasta with cream (not tomato) sauces...keep it simple and let the complexity of the wine round out your meal.