



WINEMAKER'S NOTES

2005 JOULLIAN CABERNET SAUVIGNON • Carmel Valley Estate

2005 was a real "California Cabernet" year. Nearly every lot had "WOW!" on the tasting notes. We were constantly picking around the vineyard to ensure we caught optimally ripe grapes devoid of any raisins that diminish elegance, "terroir," and bouquet. This blend of 77% Cabernet, 21% Merlot and 2% Cabernet Franc, aged in 25% new Center of France oak, could easily slide into a Medoc tasting, since the styles are so similar.

We continue to ferment with multiple yeast and malolactic strains, use long and short macerations to get the most out of each lot, and bottle unfiltered and unfiltered to leave everything nature provided in the bottle.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	77%	<i>Cabernet Sauvignon</i>
	21%	<i>Merlot</i>
	2%	<i>Cabernet Franc</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>		<i>October 31 - November 22, 2005</i>
<i>Sugar At Harvest:</i>		<i>25.0° Brix</i>
<i>Fermentation:</i>		<i>Primary/secondary fermentation completed in 11-38 days using multiple yeasts and malolactic strains</i>
<i>Barrel Aging:</i>		<i>Eighteen months in 25% new and twice used Center of France oak barrels.</i>
<i>Alcohol:</i>		<i>13.5%</i>
<i>Total Acidity/pH:</i>		<i>6.0g/L; 3.78</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>2407 cases, 750ml; 25 cases 1.5L; 18 bottles 6.0L</i>
<i>Release Date:</i>		<i>September 1, 2008</i>

TASTING NOTES:

Deep garnet color with a pink-cherry rim. Brilliant rich, ripe Bing cherry, black plum, chocolate and cedar nose. Big, sweet fruited entry full of cassis, Bing cherry, licorice and a touch of loamy earth. Ripe, round mid-palate finishes bold, ultra spicy, and with Joullian's signature anise and mineral flavors.

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.