



WINEMAKER'S NOTES

2005 SIAS CUVÉE ZINFANDEL • CARMEL VALLEY ESTATE

Dick Sias, cofounder of Joullian Vineyards, is considered the father of Zinfandel in Carmel Valley. In 1984, he supervised the planting of Carmel Valley's first Zinfandel vines at Joullian. We began with a non-heat-treated Amador County clone selected by Dr. Bioletti in 1917, and have since added pre-prohibition vineyard selections from Lytton Springs, Brandlin (Mt. Veeder), St. Peter's Church (Cloverdale) and Primitivo-3 (Puglia, Italy). For complexity, we also have small amounts of Petite Sirah (Lytton Springs), plus our Italian field crush varieties: Aleatico, Alicante Bouchet, Carignane and Black Grenache. Joullian's multi-clonal approach in the vineyard continues to reap multidimensional benefits in the winery

2005 was a very late harvest, resulting in extra "hang time" that intensified both color and flavor. All the varietals were double sorted, then co-fermented Rhone-style - using multiple yeast strains for increased fragrance, complexity, and mouthfeel. Viognier was added to this year's field blend for added bouquet. Malolactic fermentation was completed in French oak barrels and bottled unfined, unfiltered.

<i>Varietal Content:</i>	89% Zinfandel 5% Cabernet Sauvignon 3% Petite Sirah 3% Alicante Bouchet, Carignane, Grenache and Viognier
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Date:</i>	October 27 - November 3, 2005
<i>Sugar at Harvest:</i>	25.5° Brix
<i>Fermentation:</i>	Primary and malolactic fermentation completed in 10-17 days
<i>Barrel Aging:</i>	16 months in one third new, one third 1-year and one third 2-year old French oak barrels
<i>Alcohol:</i>	14.8%
<i>Total Acidity/pH:</i>	6.5 g/L; 3.79
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	1509 cases (750ml), 25 cases (1.5L), 18 bottles (6.0L)
<i>Release Date:</i>	June 1, 2007

TASTING NOTES: May, 2007

Very dark garnet color with a ruby rim. Powerful black raspberry, anise and spicy floral nose. Balanced ripe raspberry, plum and strawberry flavors expand into a lively red currant-red plum midpalate. A long, clean finish is enhanced with nuances of vanilla, black pepper and anise. Cellar through 2012 at 55°F and 75% R.H.

FOOD COMPANIONS:

Roast pork, grilled steak, simple BBQ chicken, grilled salmon or tuna steaks. By March 2007, the wine will gain richness and perfume — so pair it with full-bore BBQ, spicy Thai or Mexican food, or any full-flavored meal.