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## WINEMAKER'S NOTES

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### 2006 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.

2006 grapes dodged a yellow jacket attack and a killer frost that hit 2 days after Harvest. The grapes were double-sorted, then co-fermented Rhone-style — using multiple yeast strains for increased fragrance, complexity and mouth feel. Viognier and Muscat Hamburg were also added to the field blend to boost bouquet, and Cabernet Sauvignon for structure. Malolactic fermentation was completed in French — and for the 1st time — Bulgarian oak barrels, then bottled unfinned and unfiltered.

<i>Varietal Content:</i>	<i>85% Zinfandel 4% Cabernet Sauvignon 6% Petite Sirah 5% Aleatico, Alicante Bouchet, Carignane, Grenache, Viognier, and Muscat Hamburg</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>October 25 - October 28, 2006</i>
<i>Sugar at Harvest:</i>	<i>26.0° Brix</i>
<i>Fermentation:</i>	<i>Primary and malolactic fermentation completed in 10-17 days</i>
<i>Barrel Aging:</i>	<i>16 months new, one and two year old French oak barrels, plus 5% new Bulgarian oak barrels</i>
<i>Alcohol:</i>	<i>14.8%</i>
<i>Total Acidity/pH:</i>	<i>6.8 g/L; 3.75</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>1181 cases (750ml), 15 cases (1.5L), 12 bottles (6.0L)</i>
<i>Release Date:</i>	<i>August 1, 2008</i>

TASTING NOTES: July, 2008

Very dark garnet color with a ruby rim. Powerful blackberry, anise and black pepper nose. Balanced ripe blackberry, plum and dark cherry flavors expand into a lively cherry and black plum midpalate. A long, clean finish is enhanced with nuances of vanilla, black pepper and anise. Cellar through 2013 at 55°F and 75% R.H.

FOOD COMPANIONS:

Roast pork, grilled steak, simple BBQ chicken, grilled salmon or tuna steaks. By March 2009, the wine will gain richness and perfume — so pair it with full-bore BBQ, spicy Thai or Mexican food, or any full-flavored meal.