



WINEMAKER'S NOTES

2006 JOULLIAN SYRAH • CARMEL VALLEY ESTATE

Our 2006 Carmel Valley Estate Syrah is the fifth release from the tiny one acre parcel of the “Estrella River” clone, grown at the highest point (1400’) in our estate vineyards. Pruning and cluster thinning to two clusters per shoot 3 weeks prior to veraison limited the production to 1.9 tons/acre.

We sought color, concentration, structure and length on the palate without one-dimensional raisin/jam flavors and we achieved our goal. We crushed into a small tank; cold soaked 5-days, inoculated with a Rhone Valley yeast isolate, and alternated punchdowns and pumpovers for extraction and balance. After 13 days, we pressed directly to barrel where the wine completed malolactic fermentation. We racked barrel-to-barrel every 3 months to elevate the ripe blueberry, licorice and red cassis flavors, while minimizing Syrah’s tendency towards gaminess. The final blend was aged in new and one year old Center of France thin-stave barrels and bottled unfinned/unfiltered-so consider decanting off a touch of sediment in 12-18 months.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>92% Syrah 7% Merlot 1% Cabernet Sauvignon</i>
<i>Appellation/AVA:</i>	<i>100% Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>November 7, 2006</i>
<i>Sugar at Harvest:</i>	<i>23.2° Brix</i>
<i>Fermentation:</i>	<i>Primary fermentation using both punch-downs and pumpovers completed in 13 days. Malolactic fermentation finished in barrel after 14 days..</i>
<i>Barrel Aging:</i>	<i>Thirteen months in 30% new and 70% one year old Center of France oak. No fining or filtration.</i>
<i>Alcohol:</i>	<i>13.5%</i>
<i>Total Acidity/pH:</i>	<i>N/A</i>
<i>Residual Sugar:</i>	<i>Dry (0.03%)</i>
<i>Total Production:</i>	<i>122 cases (750ml)</i>
<i>Release Date:</i>	<i>September 1, 2009</i>

TASTING NOTES

Dark garnet color with pink rim. Brilliant. Very spicy perfumy blackberry, anise, black plum nose tinged with light vanilla/wood spice plus a hint of Syrah "meatiness."

Concentrated blackberry/licorice entry that broadens into a balanced, expansive mid palate redolent of elephant heart plums, blackberries and more licorice before a supple smooth finish ends with just enough tannin to maintain freshness and “grip.”

FOOD COMPANIONS:

Roast or grilled lamb is ideal. Roast beef, simple grilled beef, fowl or salmon will also please your senses. Mild carnitas are a surprisingly good pairing