



WINEMAKER'S NOTES

2006 JOURNALIAN Semillon • CARMEL VALLEY ESTATE

We whole cluster pressed Semillon and barrel fermented the juice -cold @ 55° F - in neutral barrels. After 15 days we CO2 racked the wine off its heavy lees, and barrel aged it on light lees an additional 7 months with no malolactic fermentation.

The result is a bone dry, crisp, lemony wine with excellent minerality and purity of flavor reminiscent of the best Northern Italian whites, with a touch more richness.

Two out of 7 barrels went into our 2006 Family Reserve Sauvignon Blanc, and we bottled the other 4 barrels (96 cases) as Semillon.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Semillon</i>
<i>Appellation/AVA:</i>	<i>100% JOURNALIAN Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>October 3, 2006</i>
<i>Sugar At Harvest:</i>	<i>20.5° Brix</i>
<i>Fermentation:</i>	<i>Primary fermentation completed in 15 days. No malolactic fermentation.</i>
<i>Barrel Aging:</i>	<i>Seven months in neutral Center of France oak barrels</i>
<i>Alcohol:</i>	<i>12.5%</i>
<i>Total Acidity/pH:</i>	<i>5.5g/L; 3.56</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>96 cases (750ml)</i>
<i>Release Date:</i>	<i>July, 2007</i>

TASTING NOTES:

Brilliant, pale straw color. Mineral, citrus rind and calmyria fig aromas with a touch of hazelnut. Crisp, herbal entry expands into tight core of lemony fruit.

FOOD COMPANIONS:

Oysters, clams, soft-shell crab. Sole, sand-dabs, halibut, roast chicken.