



WINEMAKER'S NOTES

2007 JOULLIAN CHARDONNAY • SLEEPY HOLLOW VINEYARD

Sleepy Hollow is arguably the most famous Chardonnay vineyard in the Monterey appellation. Planted in the early 1970's on the Santa Lucia Highlands bench west of Gonzales, the combination of multiple Chardonnay clones, sandy-gravelly soils, north-easterly exposure and an early California split-canopy trellis system has produced award-winning wines for over two decades.

Our "B" block grapes were hand-harvested October 2nd, sorted, lightly pressed, then barrel-fermented with several cultured yeast strains. We stirred the barrels weekly for six months to foster malolactic fermentation and enhanced mouth feel.

The Sirugue and Billon cooperages provided three-year air dried stave wood for our barrels which were custom toasted to compliment Sleepy Hollow's signature Anjou pear aromatics and flavors.

Middle-body, focus, age-ability and palate length justify Sleepy Hollow's lofty reputation. So after enjoying our 2007's youthful European-styled raciness, hold some back for three to five years to experience the elegant richness, length and staying power of wine from this unique vineyard.

TECHNICAL INFORMATION:

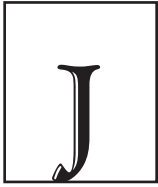
<i>Varietal Content:</i>	<i>100% Sleepy Hollow Chardonnay</i>
<i>Appellation/AVA:</i>	<i>Santa Lucia Highlands (Monterey)</i>
<i>Harvest Date:</i>	<i>October 2, 2007</i>
<i>Sugar At Harvest:</i>	<i>25.5° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel-fermented, with multiple yeast strains and 100% Malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>8 months "sur lie" in 30% new French oak barrels</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>6.7 g/L; 3.45</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>239 cases: 750 ml</i>
<i>Release Date:</i>	<i>August 20, 2008</i>

TASTING NOTES:

Brilliant light straw gold color. Floral lime, green apple and mineral scents are reflected in the palate. The long, crisp, hazelnut and crème brûlée finish is distinctly more Burgundian than Californian. Very classy and refined.

FOOD COMPANIONS:

While the wine is young, pair it with grilled or baked salmon, swordfish or seabass. Raw oysters or seafood pasta with cream sauces also work well. After 3-5 years, use sole or sand dabs Meunière, as well as lightly seasoned roast fowl.



Joullian Vineyards was created by the Joullian and Sias families of Oklahoma City, Oklahoma, with the goal of producing estate-crafted wines with the complexity, finesse and ageability characteristic of the finest wines of the world. Recognizing the need for estate control, the partnership embarked upon a long-term plan and soon engaged Ridge Watson, with international winemaking experience, to seek and develop the unique combination of land, vineyards and winery facilities necessary for fine wine production.

Early in 1981, Joullian Vineyards, LTD purchased 655 acres of hillside benchland at an elevation of 1400 feet, in the heart of the remote Carmel Valley viticulture appellation. Following extensive contouring and terracing, 40 acres of high density-spaced vines were planted in the rocky Arroyo Seco series loam. The planting emphasized Bordeaux varieties and allocated two-thirds of the vineyard to Cabernet Sauvignon, Merlot, Cabernet Franc, Sauvignon Blanc and Semillon. The remaining 13 acres, originally allotted to Chardonnay, were grafted to pre-prohibition Zinfandel selections throughout the 1990's.

Pursuing complexity in the wines, Watson planted a variety of clones from reputed sources such as Sterling, Mount Veeder, 3 Palms, Ventana and Lytton Springs. The winery, completed in the Spring of 1991, was designed to handle each vineyard block separately to insure that the complex subtleties and nuances produced in the field be transferred into the bottle.

Due to the winery's remote location, Joullian opened its tasting room in the charming Carmel Valley Village to welcome and introduce visitors to Joullian wines. Located at 2 Village Drive, Suite A in Carmel Valley, the Village Tasting Room is open daily from 11am-5pm excluding major holidays (Tel. 831 659-8100). It's the perfect place to experience Carmel Valley's renowned climate, cuisine and nectar of the gods. Joullian welcomes visitors to the winery for its annual Saturday Open House events, held seasonally.

We are proud of our family vineyards in the upper Carmel Valley. From our family to yours, we hope each time you uncork a bottle of Joullian wine, you will taste the difference and appreciate our dedication to producing the finest wines from our area.



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