



WINEMAKER'S NOTES

2007 JOURNALIAN Semillon • CARMEL VALLEY ESTATE

In 2007 we harvested the "sunny" and "shady" sides of our 24-year-old hillside Semillon vines a week apart — for optimum flavor and balance. The hand-sorted fruit was whole cluster pressed, cold fermented in neutral Center of France barrels at 55°F, and then racked off the heavy fermentation lees and blended with our tiny crop of barrel fermented Viognier for added aromatics and complexity. The blend was barrel aged an additional 5 months prior to bottling in early May, 2008.

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 and perfume.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	96% <i>Semillon</i> 4% <i>Viognier</i>
<i>Appellation/AVA:</i>	100% <i>Joullian Estate, Carmel Valley</i>
<i>Harvest Date:</i>	<i>October 2-11, 2007</i>
<i>Sugar At Harvest:</i>	<i>20.8° 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>12.4%</i>
<i>Total Acidity/pH:</i>	<i>6.8g/L; 3.36</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>2002 cases (750ml)</i>
<i>Release Date:</i>	<i>July, 2008</i>

TASTING NOTES:

Brilliant, pale straw color. Expressive nose that combines citrus rind, Calmyria (green) fig, mineral scents and light citrus blossom florals. A crisp, mineral entry expands into tight core of lemon-drop fruit that flows into a refreshing, crisp, herb-tinged finish.

FOOD COMPANIONS:

Simply prepared shell-fish — notably soft-shelled crabs, sole, sand dabs, halibut, or shrimp pasta with parsley and olive oil.