



WINEMAKER'S NOTES

2005 JOULLIAN FAMILY RESERVE CABERNET SAUVIGNON • Carmel Valley Estate

Joullian has only produced three Family Reserve Cabernet Sauvignons in three decades (1992, 2003, 2005). We like to think that 20 years of tending the same hillside vines has made us better grape growers since 2003, 2005 and possibly 2007 have all produced reserve quality wine. Our criterion is classic Bordelaise power, structure, fruit and elegance...fruit bomb-tannic monsters need not apply.

We selected ten barrels out of 230 available that “stuck out” heads and shoulders above the rest to create the seamless blend that meets our “Reserve” criterion. No new barrels made the cut...all were 1-year-old and 2-year-old Center-of-France Bordeaux thin-stave transport barrels.

Oak “flavoring” diminished the Carmel Valley “anise and mineral” terroir characteristics, so barrels that yielded only light cedary perfume were selected. Enjoy our 2005 Family Reserve Cabernet Sauvignon in the near term for its rich black cherry fruit, or cellar it away for 5-10 years to create a classic, velvety claret.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	96%	<i>Cabernet Sauvignon</i>
	4%	<i>Merlot</i>
<i>Appellation AVA:</i>	100%	<i>Joullian Estate, Carmel Valley</i>
<i>Harvest Dates:</i>		<i>October 27 - November 21, 2005</i>
<i>Sugar At Harvest:</i>		<i>25.4° Brix</i>
<i>Fermentation:</i>		<i>Primary/secondary fermentation completed in 11-38 days using multiple yeasts and malolactic strains</i>
<i>Barrel Aging:</i>		<i>Eighteen months in 30% new and twice used Center of France oak barrels.</i>
<i>Alcohol:</i>		<i>13.6%</i>
<i>Total Acidity/pH:</i>		<i>6.1g/L; 3.77</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>254 cases, 750ml</i>
<i>Release Date:</i>		<i>March 1, 2009</i>

TASTING NOTES:

Dark garnet with a cherry rim. Spicy anise, blackberry, black cherry, mineral and cedar aromas carry forward to ripe, round black berry fruit flavors which lead to an elegant, slightly smoky, mineral, licorice and black cherry finish.

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.