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## WINEMAKER'S NOTES

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### 2007 JOURNALIAN MERLOT • Carmel Valley Estate

Our 2007 Family Reserve Merlot was produced from the 10 best barrels of the Three Palms Clone planted in a clay and gravel section of our Estate back in 1984. The fruit is always so concentrated that we have to crush it twice in order to pump it into the fermenter...let's just say it's skin and pulp rich, but "juice challenged." The barrels were topped with Cabernet Sauvignon and Cabernet Franc to add complexity and a richer mouth feel.

Vinification featured a 3-day cold soak for more gentle color and tannin extraction prior to 2 punch-downs and pumpovers daily for 8 days, and then an additional 3-day maceration with minimal handling. The wine was aged in 20% new French oak barrels which were racked quarterly.

Both the fruit and structure are opulent, but the wine still maintains the Old World combination of structure, balance, flavor and aging potential which are the hallmarks of all JOURNALIAN red wines. The wine was bottled un-fined and unfiltered, so expect some natural sediment to form after several more years of aging.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	98.9% Merlot .6% Cabernet Sauvignon .5% Cabernet Franc
<i>Appellation/AVA:</i>	100% JOURNALIAN Estate, Carmel Valley
<i>Harvest Date:</i>	October 30, 2007
<i>Sugar At Harvest:</i>	25.0° Brix
<i>Fermentation:</i>	Primary/secondary fermentation completed in 11 days
<i>Barrel Aging:</i>	Twenty months in 20% new French oak barrels
<i>Alcohol:</i>	13.5%
<i>Total Acidity/pH:</i>	5.2 g/L; 3.70
<i>Residual Sugar:</i>	Dry (.05%)
<i>Total Production:</i>	228 cases: 750ml
<i>Release Date:</i>	September 1, 2010

#### TASTING NOTES:

Very dark garnet red with a cherry rim. Complex perfumy, spicy black tartarian cherry, ollalieberry and cedar nose. A tightly focused wild berry and cedar entry expands into concentrated, medium bodied cherry, red licorice and berry midpalate that finishes with enough fresh, grip and acidity to maintain freshness, balance and persistence. An amazingly concentrated and focused wine without any bombastic, overripe tendencies. Cellar through 2017.

#### FOOD COMPANIONS:

Serve with grilled quail, roast duck, roast beef, lamb shanks, grilled salmon steaks or pasta with cream sauces...and carnitas with corn tortillas.