



WINEMAKER'S NOTES

2007 JOULLIAN SYRAH • CARMEL VALLEY ESTATE

Our 2007 Carmel Valley Estate Syrah is the sixth release from the tiny one acre parcel of the “Estrella River” clone, grown at the highest point (1400’) in our estate vineyards. Pruning and cluster thinning to two clusters per shoot 3 weeks prior to veraison limited the production to 3.0 tons/acre.

We sought color, concentration, structure and length on the palate without one-dimensional raisin/jam flavors and we achieved our goal. We crushed into a small tank; cold soaked 3-days, inoculated with a Rhone Valley yeast isolate, and alternated punchdowns and pumpovers for extraction and balance. After 11 days, we pressed directly to barrel where the wine completed malolactic fermentation. We racked barrel-to-barrel every 3 months to elevate the ripe blueberry, licorice and red cassis flavors, while minimizing Syrah’s tendency towards gaminess. The final blend was aged in 30% new Center of France thin-stave barrels and bottled unfinned/unfiltered-so consider decanting off a touch of sediment in 12-18 months.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	97.5% Syrah 1.5% Cabernet Sauvignon 1.1% Merlot 0.5% Cabernet Franc
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Date:</i>	October 31, 2007
<i>Sugar at Harvest:</i>	24.5° Brix
<i>Fermentation:</i>	Cold soak 3 days @50° F. Primary fermentation at 84° F using both punch-downs and pumpovers completed in 11 days Malolactic fermentation finished in barrel after 14 days.
<i>Barrel Aging:</i>	Twenty-four months in 30% new Center of France oak. No fining or filtration.
<i>Alcohol:</i>	13.9%
<i>Total Acidity/pH:</i>	5.8g/L: 3.76
<i>Residual Sugar:</i>	Dry (0.03%)
<i>Total Production:</i>	228 cases (750ml)
<i>Release Date:</i>	March 1, 2010

TASTING NOTES

Very dark garnet color with pink rim. Brilliant. Very spicy perfumy Blueberry, anise, black plum nose tinged with light vanilla/wood spice plus a hint of Syrah “meatiness.” Concentrated blueberry/licorice entry that broadens into a rich balanced, expansive mid palate redolent of elephant heart plums, blackberries and more licorice before a supple smooth finish ends with just enough tannin to maintain freshness and “grip.” Wonderful length on the palate. Cellar thru 2015.

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.