



WINEMAKER'S NOTES

JOULLIAN RETRO ROUGE N.V. • Estate Bottled

Cabernet Sauvignon caught Merlot and Cabernet Franc foolin' around with Zinfandel and Syrah up at Joullian Vineyards and look what happened!!

A few older ("mature") barrels of Estate Cabernet Sauvignon started checking out some nice young Merlot that was fraternizing with Cabernet Franc while surreptitiously eyeing the chiseled and virile Syrah and Zinfandel who were strutting their stuff in front of the precocious Muscat Hamburg.

In the ensuing melee, they all became embroiled in such a tumultuous blend of aromatics, suppleness and unctuousness that the winemaking police were forced to incarcerate them together in deep, darkened glass confines sealed with large bark logs. The group was sentenced to 1-5 years, unless enlightened oenophiles manage to get them released early for good behavior.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	42% Cabernet Sauvignon 30% Merlot 13% Cabernet Franc 9% Zinfandel 5% Syrah 1% Muscat, Carignane, Grenache, Aleatico, Alicante Bouschet
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Fermentation:</i>	Primary/secondary fermentation completed in 11-38 days using multiple yeasts and malolactic strains
<i>Barrel Aging:</i>	24 - 48 months in new and used Center of France oak barrels
<i>Alcohol:</i>	13.5%
<i>Total Acidity/pH:</i>	6.2g/L; 3.75
<i>Residual Sugar:</i>	Dry (0.05%)
<i>Total Production:</i>	906 cases (750ml)
<i>Release Date:</i>	July 5, 2010

TASTING NOTES:

Dark garnet color. Spicy vanilla, black plum, licorice, and mulberry nose. A cassis and black plum entry expands to a mélange of black raspberry, pie cherry, mushroom and cocoa flavors that linger with just enough tannic "grip" to maintain a balanced finish.

FOOD COMPANIONS:

Thai green curry, French fried zucchini chips, fish tacos, burritos de carnitas, osso bucco, anything hot off the barby, and *entrecôte de boeuf*.