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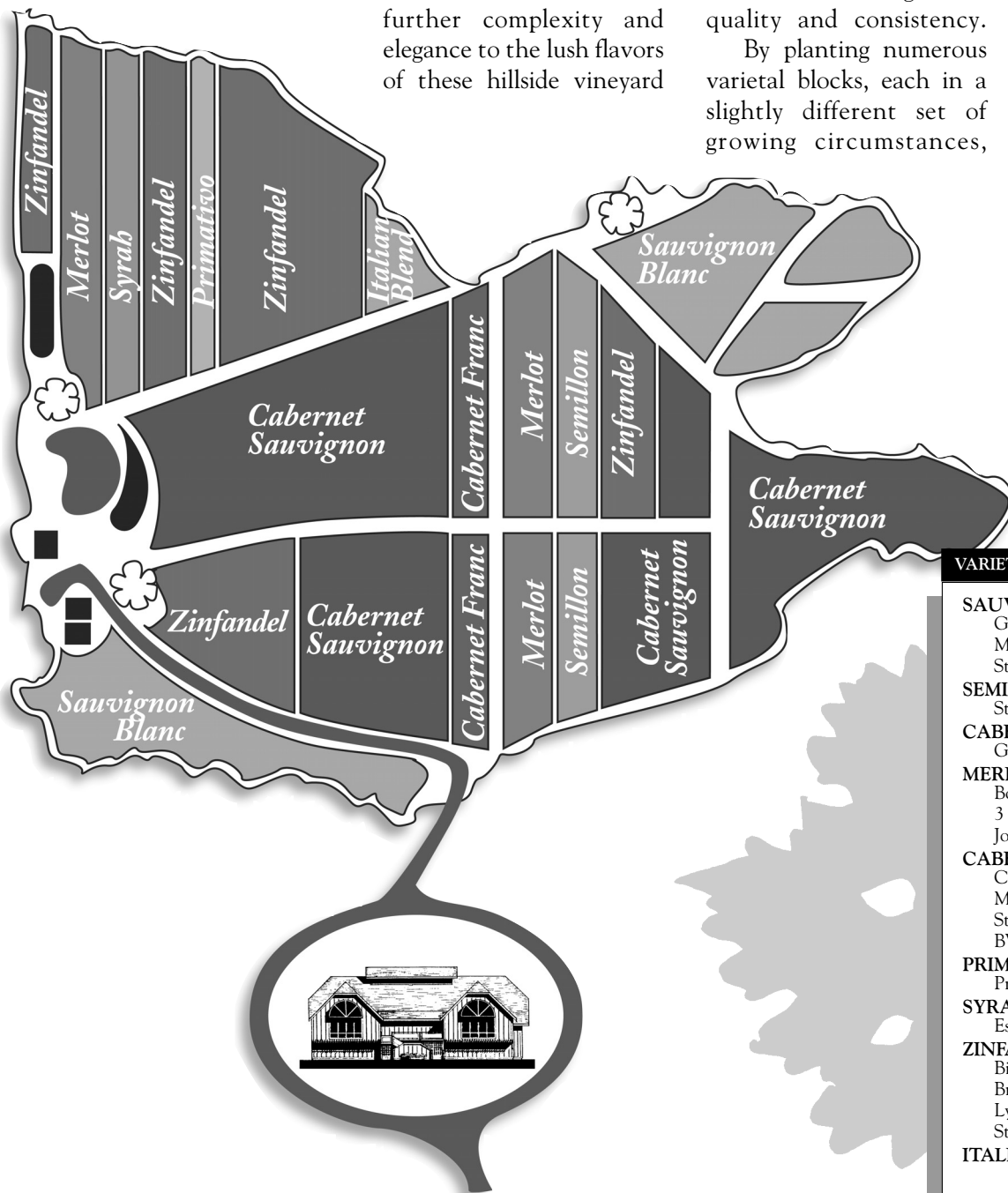
armel Valley, one of America's smallest and most unique winegrowing appellations, was selected by Joullian Vineyards because it produces some of the richest and most flavorful wines in California. In order to add further complexity and elegance to the lush flavors of these hillside vineyard

wines, multiple clones of each grape variety were planted on different hillside elevations, exposures and soil types. Additionally, the planting density was double the California norm, thereby further increasing both quality and consistency.

By planting numerous varietal blocks, each in a slightly different set of growing circumstances,

Joullian Vineyards has endeavored to create multi-dimensional wines in the field as well as in the winery. The small wine lots generated from each vineyard site provide a rare blending opportunity for an estate of this size.

All Joullian wines receive extended bottle aging. The extra maturation period ensures that upon release the wines have begun to develop their special Carmel Valley character, as well as extra smoothness, complexity and bouquet.



VARIETAL/CLONE	ACRES
<b>SAUVIGNON BLANC</b>	3.8
Gallo Livingston	
Musquet	
Sterling Calistoga	
<b>SEMILLON</b>	1.0
Sterling Calistoga	
<b>CABERNET FRANC</b>	1.2
Gustave Niebaum	
<b>MERLOT</b>	4.7
Bordeaux 181	
3 Palms	
John Gist	
<b>CABERNET SAUVIGNON</b>	17.7
Concannon	
Mount Veeder	
Sterling	
BV 5197	
<b>PRIMITIVO</b>	1.0
Primitivo - 03	
<b>SYRAH</b>	1.0
Estrella River	
<b>ZINFANDEL</b>	8.4
Bioletti Amador 1	
Brandlin-Hendry	
Lytton Springs	
St. Peter's Church	
<b>ITALIAN BLEND</b>	1.4
<b>TOTAL</b>	<b>40.2</b>