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## WINEMAKER'S NOTES

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### 2007 JOULLIAN FAMILY RESERVE CABERNET SAUVIGNON • Carmel Valley Estate

Joullian has only produced four Family Reserve Cabernet Sauvignons (1992, 2003, 2005, 2007). The criteria are classic Bordelaise power, structure, fruit, elegance and cellar aging potential.

2007 Cabernet, Merlot and Cabernet Franc ripened slowly and evenly into November, and the flavor profile was less tutti-fruit California and more anise-black fruit Bordeaux. All the wines showed a bit of racy acidity that bode well for bouquet development and long term aging. You can confidently save this Reserve Cabernet for a 2007 Newborn's 21st birthday!

We blended the "best" eight Cabernet barrels out of 250! With a bit of our 3-Palms clone of Merlot, added a dollop of Cabernet Franc, and finished the blend for an additional 13 months in 1-2 year old Center of France thin stave transport barrels.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>		84% Cabernet Sauvignon
		11% Merlot
		5% Cabernet Franc
<i>Appellation AVA:</i>	100%	Joullian Estate, Carmel Valley
<i>Harvest Dates:</i>		October 30 - November 30, 2007
<i>Sugar At Harvest:</i>		23.7° Brix
<i>Fermentation:</i>		Primary/secondary fermentation completed in 8-12 days using multiple yeasts and malolactic strains
<i>Barrel Aging:</i>		Eighteen months in 100% one and two year old Center of France oak barrels.
<i>Alcohol:</i>		13.2%
<i>Total Acidity/pH:</i>		6.4g/L; 3.71
<i>Residual Sugar:</i>		Dry (0.05%)
<i>Total Production:</i>		232 cases, 750ml
<i>Bottled:</i>		December 7, 2009
<i>Release Date:</i>		December 15, 2010

#### TASTING NOTES:

Brilliant, dark garnet with a cherry rim. Spicy anise, cedar, blackberry, and mineral scents are reflected in the focused ollalieberry tartarian cherry and dark licorice flavors that finish with a good "grip," minerality and length.

#### FOOD COMPANIONS:

Don't hesitate to enjoy the wine now with classic roasts, or grilled beef-pork-chicken-salmon. Just decant/aerate 30 minutes before serving. The real reward will come with cellaring for another 5-10 years, which will magnify the fruit, bouquet and depth of this classic Carmel Valley "mountain-grown" claret that will match up with more exotic fare like grilled quail, carnitas and blackened fish...just avoid the sweet sauces!