



WINEMAKER'S NOTES

2015 ZINFANDEL • CARMEL VALLEY ESTATE

In 1984 Joullian planted some of Carmel Valley's first Zinfandel vines. We began with a non-heat-treated Amador County clone selected by Dr. Bioletti in 1917, and have since added pre-prohibition vineyard selections from Lytton Springs, Brandlin (Mt. Veeder), St. Peter's Church (Cloverdale) and Primitivo-3 (Puglia, Italy). For complexity, we also have small amounts of Petite Sirah (Lytton Springs), plus our *Italian field crush* varieties: Aleatico, Alicante Bouschet, Carignane and Black Grenache. Joullian's multi-clonal approach in the vineyard continues to reap multidimensional benefits in the winery.

2015 featured several weeks of 90-95°F heat in late September, early October, so we carefully culled sunburned and rained fruit in the field, resulting in 40% less tonnage but the final Zin blend is full of perfumed rich black fruit, silky tannins and thanks to a dollop of Cabernet, refreshing acidity.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	90% Zinfandel 5% Primitivo 3% Petit Sirah 2% (0.5% each) Aleatico, Alicante Bouschet, Carignane, Grenache
<i>Appellation/AVA:</i>	100% Joullian Estate, Carmel Valley
<i>Harvest Dates:</i>	September 24, 2015
<i>Sugar at Harvest:</i>	26.2° Brix
<i>Fermentation:</i>	Primary and malolactic fermentation completed in 19 days
<i>Barrel Aging:</i>	18 months in new and used French oak barrels
<i>Alcohol:</i>	14.5%
<i>Total Acidity/pH:</i>	7.7 g/L; 3.79
<i>Residual Sugar:</i>	Off-dry (0.6%)
<i>Total Production:</i>	473 cases (750ml), 17 cases (1.5L), 79 bottles (3.0L)
<i>Release Date:</i>	May 2019

TASTING NOTES:

The wines dark cherry color, with a light garnet rim. Aromatic rose petal, blackberry, cola, and licorice scents are enhanced by a touch of cedar and black peppercorn. Ripe, fruity, black raspberry, plum, and rhubarb flavors are heightened by notes of anise seed, black truffle, and toasty oak. Expect perfumed forward fruit thru 2020, then a deeper, almost Gigondas-like wine in the decade to follow. Cellar through 2024 at 55°F.

FOOD COMPANIONS:

Pair with Salmon with dill, Thai green curry, carnitas, Mediterranean lamb – plus your basic roast pork, beef and chicken. The bright red fruit and crisp acidity in this Zin make the perfect “ethnic food” wine.