

RUSSELL JOYCE WINES  
CABERNET SAUVIGNON  
2018

TECHNICAL DATA

<b>APPELLATION</b>	CARMEL VALLEY		
<b>VINEYARDS</b>	JOYCE VINEYARD		
<b>BRIX</b>	24	<b>PH</b>	3.6
<b>ALCOHOL</b>	13.9%		
<b>PRODUCTION</b>	108 cases ( 12x750ML )		



PLACE

Planted in 1986, the small Joyce Estate Vineyard is tucked away in Carmel Valley Village, located on the West side of the Santa Lucia Highlands. Well drained chalk rock laden soils enriched by the seabeds that once existed there, combined with the coastal influences, sets the stage for a wine of tremendous depth and energy, which allow for longevity.

WINEMAKING

- Hand-harvested.
- Fermented with native yeast at cool temperatures in a small open-top temperature controlled tank.
- Aged on lees 18 months in 30% new French oak.
- Racked to tank and allowed to settle for one month prior to bottling unfiltered and unfiltered.
- 20ppm free SO2 was added only prior to bottling in order to preserve freshness.

**AROMA** *juicy blackberry, roasted tomato, harissa, fresh bay laurel, saddle leather*

**PALATE** *black cherry, blueberry compote, plum sauce, stir fried shiitake*

*Introducing Russell Joyce Estate Wines - the same vineyards you have enjoyed over the years with a brand new look. This Carmel Valley family estate was first planted to a collection of Bordeaux varietals in the late 1980's, where winemaker Russell Joyce first experienced the art of winemaking from tending to vines to barrelling down in the family garage. Now mature vines, they showcase the best of Carmel Valley: chalk-rich soils lead to tremendous depth, warm summers translate to ripe and juicy fruit, and the cool, crisp nights maintain a vibrancy that will last in bottle over the years.*