

RUSSELL JOYCE COLLECTION CABERNET SAUVIGNON 2018

TECHNICAL DATA

APPELLATION	CARMEL VALLEY		
VINEYARDS	JOUILLIAN VINEYARD		
BRIX	23.5	PH	3.65
ALCOHOL	13.8%		
PRODUCTION	125 cases (12x750ML)		
UPC	8 95627 00226 7		

PLACE

The fruit for this Cabernet Sauvignon comes from Joullian Vineyards, a site deep in the heart of Carmel Valley at an elevation of 1400ft. Due to its elevation among the steep hills of the Santa Lucia Range, this region is sheltered from Monterey's cool maritime fog, yet the combination of the sandy loam soils, old vines and dramatic contrast between the mild days and colder night temperatures produce fruit with thick skins that create wines with depth and elegance.

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 *Sun soaked raspberries, mixed berry jam, green peppercorn, slate, cocoa powder, vanilla bean, chocolate orange, squid ink*

PALATE *Huckleberry, blackberry, mission fig, red delicious, black cherry, licorice, braised greens, milk chocolate*

The deeper into the bottle, the deeper into a world of dichotomy: fresh fruit and dusty tannin; rich milk chocolate and high pitched, verdant acid. An excellent marriage for those who appreciate a nod to the old world style of Bordeaux, and carry a kink for the unbridled possibility of new world wine.

