

WINE RECOMMENDATION

**Joullian Vineyards****2005 Chardonnay, *Sleepy Hollow Vineyard*
(Santa Lucia Highlands)**

When Joullian Vineyards was founded in 1982 in the Cachagua Valley section of the Carmel Valley AVA, Chardonnay was part of the mix in the vineyards. But winemaker Ridge Watson correctly realized that the climate there really wasn't suitable for

Chardonnay, and the vines were grafted over to Zinfandel.

Now Joullian depends on cooler sites in the Santa Lucia Highlands and Arroyo Seco AVAs for its Chardonnay needs. This single-vineyard bottling is from the "B" block of Robb Talbott's Sleepy Hollow Vineyard, near the northern end of the Santa Lucia Highlands bench. It's a zippy Chardonnay, with a firm, racy core of acidity and a slight minerality that's unusual for the appellation. The fruit profile is mostly lemons and pears, with some creamy oak nuances. The wine is 100 percent barrel fermented, then it spends 10 months in French oak, 30 percent of it new. The winery recommends drinking this \$28 Chardonnay with grilled or baked salmon, swordfish or sea bass (I'd add halibut to the list), with raw oysters or with pasta with a seafood cream sauce.

Reviewed March 15, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Joullian Vineyards](#)

Vineyard: Sleepy Hollow Vineyard

Vintage: 2005

Wine: Chardonnay

Appellation: [Santa Lucia Highlands](#)

Grape: Chardonnay

Price: \$28.00

THE REVIEWER**Laurie Daniel**

Laurie Daniel, wine columnist for the *San Jose Mercury News*, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves.

Laurie believes that bigger isn't necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.