

**WINE RECOMMENDATION**

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**Joullian Vineyards****2004 Syrah  
(Carmel Valley)**

Joullian Vineyards in the Cachagua Valley section of the Carmel Valley AVA specializes in red and white Bordeaux grape varieties, but there's also a small parcel of Syrah. That block, which is planted with the Estrella River clone, is at the highest

point (1,400 feet) in the estate vineyard.

The grapes were harvested relatively late – Oct. 22 – but this isn't an overripe, prune style of Syrah. Instead, with this second release of estate Syrah, winemaker Ridge Watson has crafted a wine of elegance and balance. The wine was aged for 13 months in oak barrels, half of them new, half of them a year old. It displays bright blueberry and blackberry flavors, a hint of roasted coffee, an intriguing note of lilac and just a touch of gaminess.

The wine, which sells for \$32, has good concentration without being heavy or ponderous. The winery suggests serving this Syrah with all manner of food: grilled halibut, salmon or swordfish to enhance the wine's blueberry aromas and flavors; lamb, venison and pot roast to soften the wine's tannins; or prime rib to show its gamy side.

Reviewed March 14, 2007 by [Laurie Daniel](#).

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**THE WINE**

**Winery:** [Joullian Vineyards](#)

**Vintage:** 2004

**Wine:** Syrah

**Appellation:** [Carmel Valley](#)

**Grape:** [Syrah / Shiraz](#)

**Price:** \$32.00

**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.