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Take advantage of all of the benefits that come with  
being a member of the Château Julien family!

Club Château

Enjoy these benefits...

Call 831-624-2600 or visit  
www.chateaujulien.com  
to enroll today!

- A 10% discount on all wine & wine-related merchandise.

- A 15% discount on all full case purchases.

- A complimentary private tour for you and up to ten guests (reservations required).

- Priority status when you make reservations for any Château Julien Special Event.

- Complimentary invitations to attend some of Château Julien's Special Events.

- Complimentary shipping/delivery anywhere on the Monterey Peninsula.

- Receive first-hand information regarding new release and limited production wines available only to Club members.

- Receive our informative quarterly newsletter, the Julien Journal, which is packed with winery and industry related info.

### Wine Collectors Program

Enjoy all of the listed Club Château benefits, plus receive a bi-monthly shipment of Château Julien pre-release, new release and exclusive wines bottled specifically for Club members.

"We have enjoyed the wine and the personal touch we receive... (and) the recipes and food recommendations have been extremely helpful!" — Fran & Dave Somers, Club members

To join one of our clubs today, visit the Wine Club section at [www.chateaujulien.com](http://www.chateaujulien.com)

# Julien Journal

From our vineyard to your front door

Spring 2006  
Volume 23, Issue 2

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## Time to Get Technical!

by Bill Anderson, winemaker

Have you ever wondered: *Why is red wine red?* If you have, and you're not sure why and still interested, read on.

Obviously, color starts with the skins of red grapes. But what's in those skins in the first place?

When observing color (and taste and texture) in wine extracted from grape skins, there are eight names of components of those skins we need to be familiar with: Phenolics, phenols, tannins, flavonoids, flavonoid phenols, anthocyanidins, glycosides, and anthocyanins. As maceration and fermentation proceed, these molecules bind with each other and give the red wine its specific color, taste and texture.

As we talk about the perception of color in red wine, the anthocyanins specifically are critical in understanding the concept. Anthocyanins are anthocyanidins in the glycosidic form. Specifically, the formula is as follows:

**Sugar + anthocyanidin = anthocyanin**

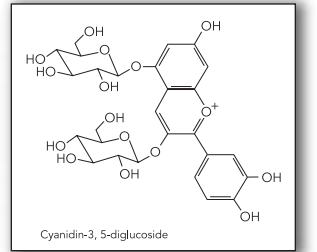
The polymer anthocyanin (the basis of which is a combination of two sugars and three phenols) is a group of molecules that have joined together into a specific shape containing electrons that have specific positions on the complex. According to *The Physics Classroom*, "Objects in nature (including molecules), selectively absorb, reflect or transmit light at certain frequencies. Visible light waves consist of a continuous range of wavelengths or frequencies. Molecules

contain electrons. It is useful to think of these electrons as being attached by springs. The electrons and their attached springs

have a tendency to vibrate at specific frequencies. When a light wave with that same natural frequency (shines) on a molecule, then the electrons will absorb the energy of that light wave and transform the light wave into vibrational motion. Subsequently, light with the same frequency as the vibrating electron (on the molecule) is absorbed by the molecule, never again to be released in the form of light."

For simplicity, let's consider light that contains the primary colors red, blue and yellow. Yellow happens to have the same frequency as specific electrons located on specific positions of the molecule anthocyanin in red wine. When light shines on that molecule, specific electrons on the anthocyanin molecule begin the vibration that matches the vibration of yellow in that light; and the color yellow is absorbed. The other primary colors, red and blue are reflected back to the observer. When red and blue are combined, the color purple is observed. This is a good color for new red wine. When oxygen is absorbed by wine, the shape of the anthocyanin molecule changes, along with the positions of the potentially vibrating electrons. Yellow then might not be so readily absorbed, resulting in wine that looks brown. In a young wine, this is not good. In an older wine, it is more expected and acceptable.

So the next time you look at wine, think of all those good vibrations going on. Great tasting to you!



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W I N E S T A T E  
**Events, News & Happenings**



**Château Julien  
 Gift Card**

Gift-giving has become a bit easier with the official Château Julien gift card. Convenient yet personal for corporate gifts, wine enthusiast friends and gestures of gratitude. Each gift is enclosed in a hand-painted Château Julien note card and customized with a unique message.

**“Merits of Merlot”**

Winemaker Bill Anderson presented the Private Reserve Merlot on April 1st at the Monterey Wine Festival's Merits of Merlot seminar. A Wine X Magazine moderator guided a panel of experts through the merits and tasting of one of the nation's most popular varietals.

**Interested in tasting more Merlot?**

Visit Château Julien proprietor Bob Brower at the annual Merlot in May tasting at Sterling Vineyards, Napa in May 2006.



**New Event for 2006!**

**Chai Soirée – “a girls’ night out”**

To complement our popular Wine & Cigar Dinner on June 16th, we will open the barrel room doors for a new event “Chai Soirée” on the same evening. Passed hors d'oeuvres, shopping tidbits, and Château Julien wines will fill the Chai for a special girls’ night out. Choose between two fun-filled events at the Estate — Wine & Cigars in the Conservatory or Chai Soirée in the Chai.

*Vintage  
 Affair*

Sunday, April 23, 2006  
 11:00 am - 4:00 pm

A full day of specialty wine tasting — library wines, vertical tastings, Estate Vineyard vintage displays, barrel samplings, 3-liter bottles and much more. Select vintages and limited editions will be available for tasting and purchase this one day of the year. Come and see how we have aged over the years. \$10 per person / \$5 club members

*Spring  
 Winemaker  
 Dinner*

Saturday, May 13, 2006  
 Barrel Tasting 7:00 pm  
 Dinner 8:00 pm

Taste through barrels samplings and spring new releases with Winemakers Bill & Marta, paired with the finest of local fare. Newly budding vines and flowering gardens accentuate the beauty of spring this evening at the Estate. Guests will dine alfresco in the Wine Estate's Conservatory. \$80 per person

*Vineyard & Wines*

NEW RELEASES, UPDATES AND WINEMAKING INFORMATION



**First Annual Vintage Affair**

The following library wines will be available for tasting on April 23rd in the Chai, and are each featured in special 6-bottle limited selection packages with over 30% savings

**Six-Bottle Specials**

**Private Reserve Merlot – \$190**

One bottle each of the 1997-2002 vintages

**Private Reserve Chardonnay – \$190**

Six bottle wood box of 1992, 1995 or 1996 vintage

**Cal-Ital Sangiovese – \$120**

One bottle each of the 1994, 1998-2002 vintages

**Barrel Aged Syrah – \$60**

One bottle each of the 1998-2001 vintages

3 liter Private Reserve Merlot – \$195, select vintages

3 liter Private Reserve Chardonnay – \$185, select vintages

For a complete list of featured wines and pricing, please contact the winery directly.



**Spring Vineyard Update**

We had some unseasonably warm weather in February that started buds pushing in some areas earlier than normal. This was followed by some very cold days, near freezing, and ultimately some snow and heavy hail in early March. At our south Monterey county vineyard we prune very late as a method of frost protection. This late pruning can actually retard bud break by a little and gives us a few more days of frost protection in the early spring. We started pruning our vineyard about the middle of March, and look forward to those warm days of spring and to passing any danger of frost.