



Winemaker Notes

Wine: 2007 Mueller “First Blush”, Russian River Valley, Dry Rosé Wine

Production: 200 cases

Fermentation: Fermented and aged in used French oak barrels then aged “sur lies” in stainless steel.

General Notes: The 2007 vintage “First Blush” is the third Rosé wine offered by Mueller winery. This wine is a blend of juice from several Russian River Pinot Noir vineyards. Pinot Noir gives this wine its beautiful salmon pink color, red cherry aroma and fresh tangy raspberry flavors. Grapes are harvested in the cool of early morning into small 30 pound picking boxes. Grape clusters are crushed and cold macerated until the juice gains the desired color and flavor, transferred to 3–4 year old French oak barrels for fermentation, then stainless steel for aging.

Tasting Notes: Pretty salmon pink in color, this wine offers bright floral aromas with strawberry highlights. Raspberry and strawberry flavors finish with a crisp, refreshing finish.

Technical Data:

Harvest Dates:	September 2007
pH at harvest:	3.25
pH at bottling:	3.39
Total Acid at bottling:	0.60
Alcohol by Volume:	14.9%