



Winemaker's Notes

Wine: 2007 Mueller Pinot Gris, Russian River Valley

Production: 311 cases

Fermentation: Cold fermented in stainless steel tanks

General Notes: The fruit came from the remarkable Vino Farms ranch located on Eastside Road, near the banks of the Russian River, in the heart of the Russian River Valley. Harvested in the cool of the early morning into small 30 pound picking boxes, the grapes are rushed to the winery and any clusters with any sign of mold, rot or raisining are sorted out and discarded at this point. Grape clusters are pressed whole using the gentle pressure of a membrane press. At Mueller Winery, located minutes away from the vineyard on Starr Road in Windsor, the Pinot Gris juice is cold settled to remove any pulp, seeds and skin that result from pressing the fruit. The juice is racked and fermented in stainless steel tanks using yeast selected for its tolerance to cold fermentation temperatures and its respectful attitude towards Pinot Gris' voluminous fruit. After approximately three weeks fermentation, the wine is aged "sur lies" until bottling to gain added richness and mouthfeel.

Tasting Notes: Pale, straw yellow in color. Redolent of mango and melon, this intensely aromatic wine displays ripe apricot and apple on the palate. A pleasing wine from a special Russian River vineyard. Medium bodied with a crisp, clean finish, this is a perfect accompaniment to a wide variety of lighter dishes or on its own.

Technical Data:

Harvest Date:	9/07
pH at harvest:	3.30
pH at bottling:	3.42
Total Acid at bottling:	0.57
Alcohol by Volume:	14.1%