



Winemaker's Notes

Wine: 2006 Mueller Chardonnay, "LB", Russian River Valley
Production: 941 cases
Fermentation: Aged in 100% French oak, 100% ML fermentation

General Notes: The 2006 vintage "LB" utilizes Wente clone fruit from the prized "Ledbetter" vineyard in the heart of the Russian River, perched on a gentle hillside with eastern exposure and summer fog influence (See photo of vineyard on our homepage). Grapes are harvested in the cool of early morning into small 30 pound picking boxes. Clusters with any sign of mold, rot or raisining are sorted out and discarded at this point. Grape clusters are pressed whole, the juice settled for 48 hours, then transferred into French oak barrels for fermentation. The juice fermented with 5 yeast strains, aged on selfsame yeast lees and was not removed from these barrels until bottling in the summer of 2007.

Tasting Notes: Sparkling yellow/gold in color, this wine explodes with bright, clear tropical fruit aromas. Pineapple, pear and apple aromas join the party, accompanied by yeast, toast and butter scents. Full in body and generous in flavor, this wine glides softly with beautifully balanced natural acidity. Mango, pineapple, pear and apple flavors dance harmoniously on the palate in this enormously enjoyable wine. The finish is protracted and crisp with a soupcon of toasty oak and butterscotch. Enjoy today or cellar for an additional 2-4 years for added complexity.

Technical Data:

Harvest Date: 9/28/06
Harvest Brix: 24.2
ph at harvest: 3.27
ph at bottling: 3.4
Total acid at bottling: 0.62
Alcohol by volume: 14.6%