



Winemaker's Notes

Wine: 2006 Mueller Pinot Noir, Russian River Valley,
"Emily's Cuvée"
Production: 842 cases
Fermentation: Aged in 100% French oak, 100% ML fermentation

General Notes: Our 2006 Emily's Cuvée is produced from a vineyard site farmed by Jim Ledbetter (Vino Farms), near the banks of the Russian River. This primary vineyard, the home ranch for Vino Farms, is located on a well drained, gravelly site less than one mile from the Russian River—the "middle reach" of the appellation. This vineyard experiences the full impact of cooling fog which travels up the rivers banks. Fruit is harvested in the cool morning hours and transported to the winery on Starr Road (minutes away) for destemming into our small, two-ton custom designed fermenting tanks. A portion of juice is fermented using pure strain yeast while the balance ferments spontaneously with wild (indigenous) yeast. During fermentation, we punch down the cap by hand several times each day to gently extract the grapes flavors and aromas. The wine is aged in French oak barrels, of which about 40% are new.

Tasting Notes: The 2006 Emily's Cuvée has a deep, rich ruby color, bursting with strawberry, raspberry and red cherry aromas. Full bodied with tangy raspberry flavors and balanced acidity. Tannins are controlled and fine grained, soft and rich with a finish that is long and flavorful. Its extensive array of flavors and aromas will age gracefully and become more complex over the next several years.

Technical Data:

Harvest Date: 9/20–10/10/06
Harvest Brix: 25.6
ph at harvest: 3.5
ph at bottling: 3.6
Alcohol by volume: 15.2%