



Winemaker's Notes

Wine: 2004 Mueller Syrah, Russian River Valley,
"Block Eleven"

Production: 318 cases

Fermentation: Aged in 100% French oak, 100% ML fermentation

General Notes: Our 2004 "Block Eleven" Syrah is produced from a single block in a vineyard near the banks of the Russian River. The vineyard is located on a well drained, gravelly site less than one mile from the Russian River. This vineyard experiences the full impact of the cooling fog which travels up its banks. The fruit is harvested in the cool morning hours and transported to the winery (about 15 minutes away) for crushing into our small, two-ton custom designed fermenting tanks. A portion of juice is fermented using pure strain yeast. 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 50% is new.

Tasting Notes: Dark, rich, ruby red in color. Aromas of smoky toasted oak and ripe blueberry along with light pepper and anise. Full bodied, yet smooth and supple with flavors of blueberry, blackberry and licorice. It's rich array of flavors and aromas will age gracefully and become more complex over the next several years.

Technical Data:

Harvest Date:	9/08/2004
Harvest Brix:	23.8°
ph at harvest:	3.35
ph at bottling:	3.60
Total acid at bottling:	0.58
Alcohol by volume:	14.8%