



Winemaker's Notes

Wine: 2006 Mueller Pinot Noir, Russian River Valley

Production: 180 cases

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

General Notes: Our 2006 Russian River Pinot is produced from vineyards near the banks of the Russian River. A small amount of Sonoma Coast Pinot Noir was blended for its spicy character. Our primary 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: The 2006 Russian River Pinot Noir has a rich cranberry burgundy color. Intense aromas of cherry, strawberry, smoke and vanilla are joined by flavors of raspberry, cherry cola and exotic spice. It's broad array of flavors and aromas will age gracefully and become more complex over the next several years.

Technical Data:

Harvest Date:	09/06
Harvest Brix:	24.2°
ph at harvest:	3.40
ph at bottling:	3.62
Total acid at bottling:	0.57
Alcohol by volume:	14.3%