



Winemaker's Notes

Wine: 2006 Mueller Syrah, “Block Eleven”, Russian River Valley,

Production: 355 cases

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

General Notes: Our 2006 Block Eleven Syrah is produced from a single vineyard block in the Ledbetter Vineyard near the the Russian River. The vineyard is located on a cool, foggy site roughly two miles 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 50% is new.

Tasting Notes: The 2006 Block Eleven has a deep, inky red color. Aromas of blackberry, blueberry, and anise are layered by espresso bean and smoky, toasted oak. The wine is rich and full, yet its soft, well-integrated tannins provide an expansive canvas for the display of its rich array of flavors. The wine finishes with a flourish of sweet French oak and vanilla.

Technical Data:

Harvest Date: 10/2006

Harvest Brix: 25.5

ph at harvest: 3.6

ph at bottling: 3.7

Alcohol by volume: 15.3%