



Bob's Notes

Wine: 2007 Mueller Pinot Noir from the Sonoma Coast

Production: 92 cases

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

General Notes: The 2007 vintage produced wonderful wines in the Russian River and Sonoma Coast viticultural regions of Northern California. Our Sonoma Coast Pinot is produced from vineyards near the town of Sebastopol, west of the Russian river appellation, and subject to the cooling influences of the Pacific Ocean a short distance away. The vineyard is located on a well-drained, sandy loam site, which experiences the full impact of cool foggy mornings and crisp evenings during the heat of summer. We get an early start on harvest day in order to harvest fruit at its minimal temperature, then quickly transport it to the winery where it is gently destemmed into our small, two-ton custom designed fermenting tanks. 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 35% are new.

Tasting Notes: Not only is this wine delicious now, may I suggest hiding a few bottles away to see how well they age. Reminds me of the 2003 vintage for its forward fruit, but with a finely tuned tannic backbone for graceful aging over the next 6 or 7 years. Sweet cherry and rose petal aromas, along with toasty oak and cherry flavors make this a perfect accompaniment to everything from pork and chicken to vegetarian entrées.

Technical Data:

Harvest Date:	09/07
Harvest Brix:	24.7°
ph at harvest:	3.40
ph at bottling:	3.60
Total acid at bottling:	0.59
Alcohol by volume:	14.8%