



Winemaker's Notes

Wine: 2007 Mueller Zinfandel, "Old Vine", Russian River Valley

Production: 467 cases

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

General Notes: Our 2007 Russian River zinfandel is produced from a single block vineyard, planted in 1915, located near the eastern border of the Russian River Valley appellation. (Directly east of the vineyard is the Chalk Hill appellation.) This vineyard only partially experiences the cooling impact of fog from the Russian River due to its distance from the water. The fruit is harvested in the cool morning hours and transported to the winery (about 20 minutes away) for crushing 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 35% are new.

Tasting Notes: The 2007 Old Vine Zinfandel has a rich, dark cherry color. It boasts a ripe, fruit-laden character rich in plum and blueberry, with nuances of roasted coffee beans and vanilla. This is a big, rich mouthful of wine with a long, balanced finish. A wonderful glass of wine in its youth, this wine will continue to develop new complexities with age. Excellent with rich pasta dishes and flavorful sirloin steaks.

Technical Data:

Harvest Date: 10/2007

Harvest Brix: 26.8°

ph at harvest: 3.5

ph at bottling: 3.9

Total acid at bottling: 0.620

Alcohol by volume: 15.8%