



Bob's Notes

Wine: 2010 Mueller “Après”, Russian River Valley,
Zinfandel Dessert Wine

Fermentation: Fermented and aged “sur lies” in stainless steel.

General Notes: In 2005 we welcomed a new addition to the Mueller family of wines—Après. We were so pleased with the wine that we decided to make it a continuing part of our production. Created in the tradition of legendary Port wines of Portugal, actively fermenting juice from our “Old Vine” Zinfandel was fortified with varietal grape alcohol to stop the fermentation. A lusciously sweet dessert wine, capturing the essence of old vine Zinfandel was produced. Aging Après on yeast lees for 1–2 years followed by extended bottle aging added immensely to the richness and complexity of the wine.

Tasting Notes: Deep ruby red color with enticing aromas of plum, caramel and anise. Full bodied, rich and silky, with a lingering finish, it is the perfect accompaniment to aged cheese, chocolate, nuts and fruit. Après has been aged to perfection, and is ready to enjoy now!

Technical Data:

Harvest Dates:	October 2010
pH at harvest:	3.35
Harvest Brix	26.8
Residual Sugar	9.0%
pH at bottling:	3.79
Total Acid at bottling:	0.54
Alcohol by Volume:	19.5%