



Winemaker Notes

Wine: 2005 Mueller “Après”, Russian River Valley, Zinfandel dessert wine

Production: 240 bottles (375ml)

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. Crafted in the tradition of legendary Port wines of Portugal, actively fermenting juice from our “Old Vine” Zinfandel was fortified with varietal wine grape spirits to halt the fermentation. A lusciously sweet dessert wine, capturing the fruity essence of rare old vine Zinfandel, was created. Aging Après on yeast lees for 3 years followed by extended bottle aging added immensely to the richness and complexity of the wine. Each 375ml bottle was filled, corked, dipped, labeled, signed and tissue-wrapped by hand, all of which contribute to the intrigue of this unique release.

Tasting Notes: Deep ruby red color with enticing aromas of plum, caramel and anise. Full bodied, rich and soft with a lingering finish, it is the perfect accompaniment to aged cheese, chocolate, nuts and fruit. As the name suggests, enjoy Après after lunch, after dinner, or after any special occasion. Après has been aged to perfection, so is ready for you to enjoy now!

Technical Data:

Harvest Dates	September 2005
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%