



Winemaker Notes

Wine: 2006 Mueller “Après”, Old Vine Zinfandel Dessert Wine
Russian River Valley

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 we decided to include it in our annual 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 3 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:	September 2006
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%