



Winemaker's Notes

Wine: 2010 Mueller Sauvignon Blanc, Russian River Valley

Production: 175 cases

Fermentation: Stainless steel fermentation and aging

General Notes: The 2010 vintage is the first Sauvignon blanc we have produced. This vineyard experiences cooling fog in the hot mid-summer days with excellent sun exposure in the afternoon. (See photo of vineyard on our homepage). We harvested the Sauvignon blanc at 6:00 AM into small 30 pound picking boxes. Clusters with any imperfections were sorted out and discarded at this point. Grape clusters are pressed whole, the juice is cold settled for 48 hours, then racked to a small stainless fermenter for fermentation. The fermentation was at a cool 65° F for approximately 3 weeks.

Tasting Notes: Light straw in color, fragrant with aromas of ripe melon, peach and papaya. Zesty peach and tropical fruit flavors, juicy acidity and rich finish make this wine perfect before a meal or as an accompaniment to lighter fare.

Technical Data:

Harvest Date:	9/10
Harvest Brix:	24.2
ph at harvest:	3.3
ph at bottling:	3.4
Total acid at bottling:	0.65