



Winemaker's Notes

Wine: 2003 Mueller Pinot Noir Sonoma Coast
Production: 128 cases
Fermentation: Two ton open top fermenters, aged in 100% French oak, 100% ML fermentation

General Notes: Our 2003 Sonoma Coast Pinot Noir is produced from a blend of pinot noir from the Sonoma Coast with the addition of small amounts Russian River area fruit for added richness. Our primary coastal vineyard is located south of the city of Sebastopol. This small vineyard is planted with the Martini 15 clone of pinot noir, and produces small, flavor packed clusters. Fruit is harvested in the cool morning hours and transported to the winery on Starr Road for destemming 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 gently 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 50% is new.

Tasting Notes: The 2003 Sonoma Coast Pinot Noir has a rich cranberry red color. Displaying aromas of cherry, smoke, toasty oak and anise with raspberry, and exotic spice flavors. Tannins are rich and the finish long and flavorful. Its rich array of flavors and aromas will age gracefully and become more complex over the next several years.

Technical Data:

Harvest Date: 9/25/03
Harvest Brix: 24.8
ph at bottling: 3.60
Total acid at bottling: 0.578
Alcohol by volume: 14.8