



Winemaker's Notes

Wine: 2004 Mueller Pinot Noir, Russian River Valley,
"Emily's Cuvée"

Production: 438 cases

Fermentation: Aged in 100% French oak, 100% ML fermentation

General Notes: Our 2004 Emily's Cuvée is produced from primarily a single vineyard of "Martini clone" pinot noir near the banks of the Russian River. Our primary vineyard, the home ranch for Vino Farms, is located on a well drained, gravelly site less than one mile from the Russian River—the "middle reach" of the appellation. This vineyard experiences the full impact of cooling fog which travels up the rivers banks. Fruit is harvested in the cool morning hours and transported to the winery on Starr Road (minutes away) 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 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 2004 Emily's Cuvée has a deep, rich cranberry color. Bursting with blueberry, black cherry and vibrant plum aromas. Full bodied with tangy raspberry flavors and balanced acidity. Tannins are full, yet fine grained, soft and rich with a finish that is 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: 8/29/04
Harvest Brix: 25.6
ph at harvest: 3.5
ph at bottling: 3.6
Alcohol by volume: 14.8%