



Winemaker's Notes

Wine: 2004 Mueller Zinfandel, Russian River Valley,
"Old Vine"

Production: 392 cases

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

General Notes: Our 2004 Russian River zinfandel is produced from a single block vineyard, planted in 1915, located near the eastern border of the Russian River Valley appellation. Directly east of the vineyard is the Chalk Hill appellation. This vineyard only partially experiences the cooling impact of fog from the Russian River due to its distance from the water. The fruit is harvested in the cool morning hours and transported to the winery (about 20 minutes away) for crushing 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 40% are new.

Tasting Notes: The 2004 Old Vine Zinfandel has a deep inky red color. It boasts of rich blackberry and blueberry fruit with a hint of ripe plum and coffee in the aroma. Smoky, toasted oak, coffee bean and blackberry preserve flavors round out the complexity of this wine. While wonderful in its youth, this wine will continue to develop new complexities with age.

Technical Data:

Harvest Date:	09/14/04
Harvest Brix:	24.8°
ph at harvest:	3.35
ph at bottling:	3.79
Total acid at bottling:	0.620
Alcohol by volume:	14.5%