



Winemaker's Notes

Wine: 2005 Mueller Pinot Noir, Russian River Valley,
"Emily's Cuvée"

Production: 583 cases

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

General Notes: Our 2005 Emily's Cuvée is produced from primarily a single vineyard near the banks of the Russian River. Our primary vineyard is located on a well drained, gravelly site less than one mile from the Russian River and directly across the river from Rochioli and Allen vineyards. This vineyard experiences the full impact of the cooling fog which travels up the banks of the Russian River. The fruit is harvested in the cool morning hours and transported to the winery (about 15 minutes away) for crushing into our small, two-ton, custom designed fermenting tanks. A portion of juice is fermented using pure strain yeast. 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 2005 Emily's Cuvée has a deep, rich cranberry color. Aromas of ripe black cherry, smoky oak, and anise are balanced with cherry cola, blackberry and exotic spice flavors. Medium bodied with toasty oak, tangy raspberry flavors and balanced acidity. Tannins are 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:

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| Harvest Date: | 9/18/05 |
| Harvest Brix: | 25.4 |
| ph at harvest: | 3.5 |
| ph at bottling: | 3.6 |
| Alcohol by volume: | 14.8% |