



Winemaker's Notes

Wine: 2007 Mueller Chardonnay, Russian River Valley, "LB"
(Late Bottled)
Production: 1,220 cases
Fermentation: Aged in 100% French oak, 100% ML fermentation

General Notes: The 2007 vintage "LB" utilizes the rare Wente clone chardonnay fruit from the prized Ledbetter vineyard in the heart of the Russian River, perched on a gentle hillside with eastern exposure and summer fog influence (See photo of vineyard on our homepage). Grapes are harvested in the cool of early morning into small 30 pound picking boxes. Clusters with any sign of mold, rot or raisining are sorted out and discarded at this point. Grape clusters are pressed whole, the juice settled for 48 hours, then transferred into French oak barrels for fermentation. Using five yeast strains and aging on selfsame yeast lees until bottling in late 2008.

Tasting Notes: Sparkling medium yellow/gold in color, this wine explodes with bright, clear tropical fruit aromas. Smokey perfumed pear and apple aromas join the party, accompanied by yeast, toast and butter scents. Full in body and generous in flavor, this wine glides softly with beautifully balanced natural acidity. Mango, pineapple, pear and apple flavors dance harmoniously on the palette in this enormously enjoyable wine. The finish; long and crisp with toasty oak and butterscotch nuances. Enjoyable today or cellar for an additional 2-4 years for added complexity.

Technical Data:

Harvest Date:	9/03/07
Harvest Brix:	24.4
ph at harvest:	3.3
ph at bottling:	3.4
Total acid at bottling:	0.60
Alcohol by volume:	14.6%