



Winemaker's Notes

Wine: 2007 Mueller Pinot Noir, Russian River Valley,
"Emily's Cuvée"

Production: 1,125 cases

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

General Notes: Our 2007 Emily's Cuvée is produced primarily from vineyards near the banks of the Russian River. Our core vineyard, owned by Jim Ledbetter, 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 40% are new.

Tasting Notes: The 2007 Emily's Cuvée has a rich cranberry red color. Displaying intense aromas of Bing cherries, warm, ripe raspberries, smoke and anise with a broad spectrum of flavors including cherry cola, strawberry and vanilla. Fleshy body and rich, apparent tannins contribute to its long and flavorful finish. Its broad array of flavors and aromas will age gracefully and become more complex over the next several years.

Technical Data:

Harvest Date:	9/07
Harvest Brix:	24.9
ph at bottling:	3.60
Total acid at bottling:	0.56
Alcohol by volume:	14.8