



Winemaker's Notes

Wine: 2008 Mueller Pinot Noir, Russian River Valley,
"Emily's Cuvée"
Production: 772 cases
Fermentation: Aged in 100% French oak, 100% ML fermentation

General Notes: Our 2008 Emily's Cuvée is produced from a vineyard site farmed by Jim Ledbetter (Vino Farms), 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 —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 38% are new.

Tasting Notes: The 2008 Emily's Cuvée has a deep, rich ruby color, loaded with raspberry and Rainier cherry aromas. Full bodied with tangy raspberry flavors and balanced acidity. Tannins are fine grained, soft and rich. Its extensive array of fruit flavors and aromas with subtle overtones of toasty oak will age gracefully over the next several years. We particularly enjoy this wine with grilled salmon or pork tenderloin.

Technical Data:

Harvest Date: 9/20-10/12/08
Harvest Brix: 25.0
ph at harvest: 3.5
ph at bottling: 3.6
Alcohol by volume: 14.8%