



### Bob's Notes

**Wine:** 2010 Mueller Chardonnay, Russian River Valley, "LB"  
(Late Bottled)  
**Production:** 675 cases  
**Fermentation:** Aged in 100% French oak, 100% ML fermentation  
**Grape Clones:** Classic Wente and Robert Young 17

**General Notes:** The 2010 vintage "LB" utilizes two clones of chardonnay (Wente and 17) from the prized Ledbetter vineyard in the heart of the Russian River. Grapes are harvested in the cool of early morning into small 30 pound picking boxes. Clusters with any sign of imperfection are sorted out and discarded at this point. Grape clusters are gently pressed whole, the juice settled for 48 hours, and then transferred into French oak barrels for fermentation. By using a variety of yeast strains, including natural or "wild" yeast, followed by extended yeast lees contact, a richly textured and nuanced wine is produced.

**Tasting Notes:** Light gold in color, this wine explodes with bright, clear fruit aromas. Pineapple, pear and apple aromas are further enhanced by the scent of warm buttered toast. Medium bodied and generous in flavor, this wine has beautifully crisp natural acidity, which make it a natural accompaniment to a wide variety of dishes. Mango, pineapple, pear and apple flavors abound in this enormously enjoyable wine. The finish lingers with hints of yeast and toasty oak. Enjoyable today or cellar for an additional 2-4 years for added complexity.

### Technical Data:

Harvest Date: 9/03/10  
Harvest Brix: 24.4  
ph at harvest: 3.3  
ph at bottling: 3.4  
Total acid at bottling: 0.64