



Winemaker's Notes

Wine: 2010 Mueller Zinfandel, Russian River Valley, "Old Vine"

Production: 112 cases

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

General Notes: Our 2010 Russian River zinfandel is produced from a single block vineyard, planted in 1915, located near the eastern border of the Russian River Valley appellation. This vineyard only partially experiences the cooling impact of fog from the Russian River due to its distance from the water. The fruit is harvested in the cool morning hours and transported to the winery (about 20 minutes away) for crushing 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 25% are new.

Tasting Notes: The 2010 Old Vine Zinfandel has a rich Bing cherry color. It has a ripe, fruit-laden character rich in plum, blackberry and blueberry pie with nuances of roasted coffee bean. This wine is rich with pleasant, soft tannin structure and a long, balanced finish. While wonderful in its youth, this wine will continue to develop new and interesting complexities with age.

Technical Data:

Harvest Date:	10/10
Harvest Brix:	26.2°
ph at harvest:	3.35
ph at bottling:	3.8
Total acid at bottling:	0.620
Alcohol by volume:	15.9%