



McKenzie-Mueller

VINEYARDS & WINERY

2004 Carneros Cuvée Rosé

Los Carneros, Napa Valley

Harvest Date:..... August 25, 2004

Brix:..... 23.8

Residual sugar:..... <.1g/100ml

TA:61g/100ml.
(post-fermentation)

pH: 3.32 (post-fermentation)

Alcohol: 13.9

Cooperage:..... Stainless steel barrels

Yeast:..... Saccharomyces Bayanus

AVA: Los Carneros, Napa Valley

Filtration: none

Bottling Date:..... May 24, 2005

Cases Produced:..... 70

100% Estate Grown, Produced & Bottled



Made from 100% Pinot Noir, this wine is soft, yet generous, with cherry and berry characteristics that are typical of the Los Carneros AVA. It is dry with no residual sugar, but there is a hint of sweetness on the palate that comes from the intense fruit characters and its moderate alcohol. The balance of fresh fruit, richness, and body is reflected in the color of the wine, which is an attractive brilliant mauve.

It was not put through ML fermentation and did not see oak barrels in order to preserve and augment the freshness of aromas and characters. Because it was left dry, it can accompany most any meal.

Although it was not designed to be a long lived wine, it is expected to age gracefully and be a perfect accompaniment to BBQ's, picnic lunches, Holiday dinners, and of course, hot summer nights.

McKenzie-Mueller Carneros Cuvée Rosé is best served chilled. (55-58 degrees)