



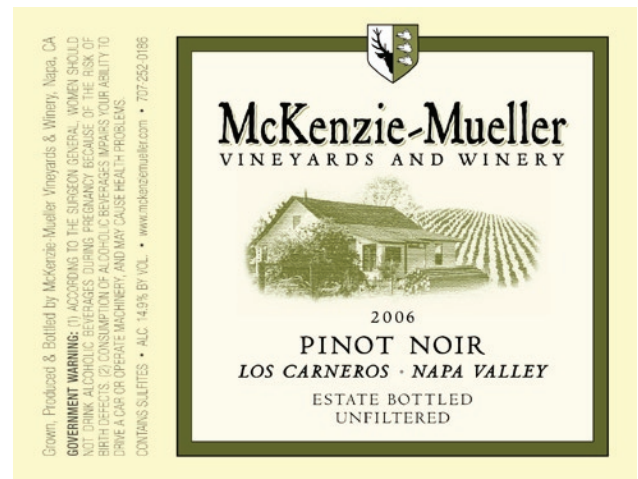
# McKenzie-Mueller

VINEYARDS & WINERY

## 2006 Pinot Noir

Los Carneros, Napa Valley,  
Estate Bottled

Varietal Make-up: ..... 100% Pinot Noir  
Harvest Date:..... September 19 & 20  
AVA: ..... Los Carneros  
TA: ..... .54 g/100mL  
pH: ..... 3.79  
Rs: ..... < 1 g/l  
Alcohol: ..... 14.9%  
Filtration: ..... None  
Cooperage:..... French Oak  
Bottling Date: ..... July 10, 2008  
Cases produced: ..... 711  
100% Estate Grown, Produced & Bottled



Food pairing suggestions: Grilled Salmon with Wild Rice and Balsamic Marinated Portabella Mushrooms.

Our 2006 Pinot Noir is soft and balanced and offers aromas of toasted oak, vanilla, plum, blackberries, and a hint of cherries. Flavors of black currant and berry pie finish nicely. The earthy undertones, acidity and tannins are integrated and carry a long complex finish.

Our Pinot Noir is always fermented in open top fermenters, with native yeast and about 10% whole clusters. It's aged in French Oak, lightly fined with egg-whites and it is bottled unfiltered.