



McKenzie-Mueller

VINEYARDS & WINERY

2006 Pinot Noir Reserve

Los Carneros, Napa Valley,
Estate Bottled

Varietal Make-up:

Harvest Date:..... September 19 & 20

AVA: Los Carneros

TA:57

pH: 3.70

Rs: < 1 g/l

Alcohol: 14.9 %

Filtration: None

Cooperage:..... French Oak

Bottling Date:..... July 31, 2008

Cases Produced:..... 95

100% Estate Grown, Produced & Bottled



Food pairing suggestions: Wild Mushroom Ragout, Crispy Duck Breast with Creamy Polenta, Grilled Salmon with sweet chili sauce served over black lentils.

Once again Mother Nature has given us a stellar vintage with which to make this stunning Reserve Pinot Noir. This wine is beautifully structured with layers of complex flavors and aromas, beginning with a bouquet of earthy tones that is followed by spicy elements with dried herbs, to finish with raspberries, cherries, and sweet tobacco. This expressive wine has a rich mouth-feel and develops into silky, elegant flavors of black cherry and spice. It finishes with a balanced compliment of bright acidity and fine integrated tannins. Although this wine will age gracefully, it can be enjoyed immediately.

Our Reserve Pinot Noir benefits from additional new French oak barrels and a longer aging process in barrel to help it develop. We select only the best barrels to put into this blend.