

McKenzie-Mueller Vineyards and Winery

2001 Los Carneros Pinot Noir

Harvest Date: 8/31-9/3/2001
AVA: Los Carneros, Napa Valley
Fermentation time: 10 days
Maceration time: 18-24 days
Yeast: Native
Brix: 23.5
pH: 3.66 (post-fermentation)
TA: .54g/100ml (post-fermentation)
Alcohol: 13.6%
Barrels: 100% French, 40% New
Filtration: None
Bottling Date: May 13-14, 2004
Whole Cluster: 10%-15%
520 cases produced
Estate grown, produced, bottled and labeled

From the much-celebrated 2001 vintage, our Los Carneros Pinot Noir is a real treat for Pinot lovers. Right off the bat it delights the eyes with its ruby-red color; it tantalizes the nose with its bright cherry, vanilla and allspice aromas; it demands attention from the mouth with its smoky, meaty long-lasting finish and soft tannins.

Fermentation took place in 10 days in open-top stainless steel tanks. Malolactic fermentation occurred in the barrel. The Pinot was unfinned, and, as with all **McKenzie-Mueller** wines, bottle unfiltered.

Food pairing suggestions:
Grilled Duck Breast
Peppered Ahi Tuna
Rosemary encrusted Rack of Lamb