

## **McKenzie-Mueller Vineyards and Winery**

### **2001 Los Carneros Pinot Noir Reserve**

Harvest Date: September 1, 2001  
AVA: Los Carneros, Napa Valley  
Fermentation time: 7 days  
Maceration time: 14 days  
Yeast: Native  
Brix: 23.8  
pH: 3.59 (post-fermentation)  
TA: .56g/100ml (post-fermentation)  
Alcohol: 13.6%  
Cooperage: 100% 225L French oak, 75% New  
Filtration: None  
Bottling Date: August 2003  
Whole cluster: 10%-15%  
220 cases produced  
Estate grown, produced, bottled and labeled

Another gift from 2001: a true reserve! When two vineyard blocks showed exceptionally well in an already-phenomenal year, we had no choice but to make our first reserve Pinot Noir. The result is an earthy nose that will open with aeration into raspberry, cherry, spice and tobacco. This rich wine fills your mouth with a lingering dark chocolate and cherry finish. We don't make reserve Pinot Noir every year, so raise a glass to toast 2001.

We fermented this wine in a combination of open-top stainless steel tanks and open-top half-ton fermenters, and then treated to more new French oak and longer barrel time than our non-reserve Pinot Noir.

Food pairing suggestions: Chinese food like garlic chicken with green beans; apples and cheese; light fish like snapper; fettucine Alfredo; roasted duckling.