

2011 'MULE' - PROPRIETARY RED WINE



Mule 2011

NOTES

'Oh Boy!' is a term that frequently came up during the '11 harvest – that is because it was an incredibly strenuous and stressful year to get right; there wasn't a block that we picked in a single pass – most in three, some in as many as six.

'Oh Boy!' is also a term that has come up many times since we put the wines into barrel. The first few months were worrisome (but then, nothing ever tastes right until about a year in); since then, what has emerged from them has been an incredible joy. 2011 is developing certainly as an aromatically superior vintage, and it is surprising me with its volume, body, and silky tannin structure. Acid levels are higher across the board than in most vintages, giving these wines a vibrant and somewhat tense nature – a quality for which I look in my wines, and for which I will gladly accept the nail-biter of a vintage that 2011 was.

Because 2011 was a cool vintage throughout, ripeness came late (we picked into late November). Due to that additional time on the vine, the stems lignified beautifully which allowed for higher whole cluster percentage and stem usage in the fermentations, and thereby increasing complexity and tannin structure. Also because of this, the wines are not quite as massive as vintages like '07 or '09, and certainly lower alcohol than '08. As a result, the 2011's are showing beautifully early and most of the material will be bottled within 18-26 months, rather than 24-40.

Mule is the result of multiple co-fermentations of various varietals and clones and vineyard sources, completed by a final blending of six barrels, all from different lots – making for a complex, playful individual.

VITALS

Varietals	Syrah 72%, Grenache 21%, Cabernet Franc 3%, Viognier 2%, Roussanne 2% (+ recycled Syrah and Roussanne skins) Appr. 25% Whole Cluster
Vineyards	Bien Nacido 51%, John Sebastiano 41%, Watch Hill 4%, Thompson 3%, Stolpman 2%
Harvest Dates	October 19, November 9 + 10
Yields	1.1 – 1.6 tons / acre 1 – 1.6 lbs/vine
Brix (at harvest)	23.2 – 24.5
Alcohol	14.3%
pH / TA	3.35 – 3.98 / 5.1 – 6.2
Barrels / Coopers	300L + 228L French Oak – 70% seasoned / 30% new
Barrel Aging	19 months
Rackings	Two (including bottling)
Filtering / Fining	None
Bottled	May 2013
Production	175 (9L) cases
Scheduled Release	Fall 2013
Suggested Retail Price	\$70