



# MUIR'S LEGACY

Organically Grown Fine Wines

From the descendants of John Muir

## Tasting Notes 2007 Alpenglow

Harvest Date:	August 20 and 23, 2007
Sugar Level:	22.8° Brix
Total Acidity:	0.62 g/100ml
Vineyard Source:	Hanna Vineyards Pinot Noir block, Oak Knoll District of Napa Valley
Fermentation:	Three weeks at 57°F average temperature. No malo-lactic fermentation.
Sur Lees:	None.
Barrel Aging:	None.
Bottled:	December, 2005. 214 cases produced.
Alcohol:	13.6% by volume. Residual sugar 1.0%

This fruit is from our old vine pinot noir planted in 1973. The fruit was selected from the eastern side of the vineyard. This was the first growing season that we used only fungicides registered for use in organic production.

The first batch was pressed and chilled to 50°F. On August 23 100 gal of juice from the red wine pick was added and the next day the juice was racked and inoculated with Steinberger yeast. An additional 32 gal of juice was set aside for later addition. Fermentation took place over a three-week period at controlled temperatures between 52°F and 60°F. The fermentation was allowed to go to dry and then the retained juice was added back in on December 3 and the whole lot was filtered. The residual sugar was 1.0%.

Alpenglow was bottled on December 4, 2007. We produced 267 cases.

The rose-pink color of this wine evokes memories of the last blush of daylight color on the high alpine snowfields known as alpenglow. The slight sweetness is balanced by the crisp acidity making this wine a delightful accompaniment to fresh fruits and asian foods, particularly coconut breaded shrimp.

*"Everybody needs Beauty as well as Bread." - John Muir*