

ROBERT STEMMLER

2004 Ferguson Block Pinot Noir Carneros Appellation



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2004 CARNEROS PINOT NOIR

quick facts

RELEASE DATE: September 2006

FRUIT: 100% Pinot Noir

AGING: 11 months in Burgundian cooperage

WINE FIGURES: Alcohol 14.3%, pH 3.65, TA 0.60 gm/100ml

PRODUCTION: 400 cases

in the vineyard

VINEYARD & CANOPY MANAGEMENT: Our philosophy is simply low input, sustainable farming. We offset a spray with more intensive canopy management. Regular vineyard practices include suckering, tucking, shoot thinning, leafing/lateral removal and green thinning. The fruit from our vineyards is hand harvested in small 1/2 ton bins. We use drip irrigation and modern technology (pressure bomb, ET calculations, weather station) to schedule our watering needs. On average, our vines get 60 gallons of water per season. We work with highly trained professionals who farm our vineyards throughout the year and have done so for many years.

Tasting Notes from our Winemaker, Kenneth Juhasz

This beautiful wine intrigues with a complex perfume of rose petals, ripe cherries and a spicy component of anise and saffras. These flavors carry onto the palate with a mix of black fruit and cherry tannins. This wine finishes with a lingering taste of raspberries.

WEATHER ATTRIBUTES: In 2004 we experienced some unseasonably warm weather in early spring, which pushed the growing season forward. Flowering started in early May, two to three weeks early. The summer months were more moderate in temperature, allowing the vines to develop nicely without any major stress. Due to early flowering, our predicted harvest date was the end of August, again two to three weeks earlier than usual. The average temperature for the month of August was 82 degrees in our vineyard. We had only one heat spike on August 28th and 29th, which pushed harvest into gear and within five days all our fruit was picked. This meant we missed the second heat wave from September 4 – 9, which was lucky. 2004 was one of our earliest harvests, thanks to a warm spring and a moderate summer, which allowed the grapes to fully ripen. The reward is in the bottle, with rich, beautiful flavors packaged in luscious fruit. The 2004 wines have great length, full body, neither hot nor harsh as is often seen in a hot growing season. Fruit and tannins are nicely balanced. These wines will age and bring you joy in years to come.

SOIL CHARACTERISTICS: Haire Clay Loam

harvest

BRIX: Average 24.6°

HARVEST DATE: September 30, 2004

in the cellar

BARREL PROGRAM: 50% New French Oak

FERMENTATION DETAILS: Our estate fruit is hand sorted, entirely destemmed and put to tank with the use of gravity. The must is cold soaked for 3-5 days before its native fermentation or being inoculated with a Burgundian yeast isolate. Fermentation temperature reach between 92-95°F and last between 5-9 days. During fermentation the must is hand plunged, modified to each wine based on extraction and taste. Upon completion of fermentation, first press is blended to free run and hard pressed wines are separated for later evaluation. Barrels are filled the same day to retain lees for aging. The wine is racked for blending in the spring and bottled in the summer.

BOTTLING DATE: August 15, 2005

Very Good+ Koeppel on Wine

91 POINTS Affairs of the Vine

