

STEMMLER

2010 CARNEROS ESTATE PINOT NOIR

The Stemmler Estate Grown Pinot Noir comes entirely from 20-year-old vines planted on our 45-acre Carneros estate. It is a blend of Roederer, Martini, Calera, and Dijon clones, each selected to add different elements to the blend. The result is fragrant wine with balance and layering.

The cool 2010 vintage resulted in beautiful fruit, with richness and elegance in perfect balance. Our Estate Pinot Noir is ruby in color, with aromas of raspberry, blackberry, strawberry, and black pepper. The palate is loaded with cherry and berry, with notes of rose petal and clove. Plush tannins round out the finish, with rich berry flavors lingering...



FRUIT: 100% Carneros Estate Grown Pinot Noir

HARVEST DATE: October 6-15

PRODUCTION: 709 cases

ALCOHOL: 14.5%

PH: 3.72

TA: 6.4 g/L

BARREL PROGRAM: 30% New (Francois Freres and Remond)

FERMENTATION DETAILS:

The fruit was harvested in 5 blocks, over a 9-day period, yielding a range of sugar levels. After cold-soaking for 4-6 days, the tanks were inoculated with RC212 yeast. During fermentation they received four punchdowns per day, and were sealed at dryness for extended maceration. After an average of 18 days on the skins, the free run was drained and the skins pressed. The wines then completed malolactic fermentation in barrel, where they aged another 14 months before being bottled in March of 2012.

WEATHER ATTRIBUTES:

The 2010 vintage will be recalled as a wet one, giving that showers occurred during each of the spring month and on into May. While total rainfall actually falls into the "normal" range, the frequency of the rains loomed large and created an annoyance by encouraging weed growth so that we had to respond with more vineyard floor and canopy management. The cool spring delayed flowering to the last days of May and produced a modest crop sets.

If March, April and May were cool month, so were June, July and August – until the final week. After a summer of seemingly endless 75 – 80 F days, the end of August brought a blast of heat during which a practically unheard of 105 F day was recorded in Carneros. Even with this heat spike, August was as cool on average as July. That sudden heat had a damaging effect on berries, that had known only moderate temperatures and were now exposed to this intense sun and heat. Many growers had opened the canopy to insure better airflow, the once that opened the south side saw the most damage.

We did a lot of nail biting in September as storms threatened, bringing to mind the heavy rains of the previous vintage, and then they failed to materialize. With fruit hanging at low Brix, there really was no option to pick anyway.

Warm weather finally returned at the end of September and four days of 90 degree weather kick started the harvest in Carneros. We picked most of our fruit during the first week of October. The long hang time and thorough ripening produced excellent intensity. Knowing the season would be late, we had thinned fruit more heavily than usual making sure that clusters were not touching in anticipation of possible rains.

This vintage demanded a lot of attention and we had to listen carefully despite all the background noise, but the wines are beautiful.

I hope you enjoy them. Cheers.

REDUCE - REUSE - RECYCLE 