

# STEMMLER

## 2011 CARNEROS PINOT NOIR

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The Stemmler Carneros Pinot Noir represents the cool, foggy climate of Carneros. The fruit is a mix of Dijon and heritage clones, with an average vine age of over a decade. Crafted to drink well at a young age, its moderate alcohol and bright acidity makes it a versatile wine, capable of pairing gracefully with a wide range of cuisines

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*The 2011 Stemmler Carneros Pinot is light ruby in color, with aromas of strawberry, cherry, blackberry, anise, and earth. The palate shows bright cherry and berry flavors accompanied by dried herb and pastry dough. Medium to light-bodied, with a spicy finish that leaves the lingering impression of satiny tannin and fresh fruit.*



**FRUIT:** 100% Carneros Pinot Noir

**HARVEST DATE:** SEPTEMBER 26-30, 2011

**BOTTLING DATE:** AUGUST 3, 2012

**PRODUCTION:** 1976 CASES

**ALCOHOL:** 13.5%

**BARREL PROGRAM:** 20% NEW FRENCH OAK

### **FERMENTATION DETAILS:**

The fruit was hand-harvested at the end of September, and fermented in three separate small lots. After cold-soaking the must was allowed to come up in temperature natural before inoculation. The juice was pumped over the top of the cap twice daily, and the skins were pressed at dryness. The wine completed malolactic fermentation in barrel, with 20% new French oak. In March the final blend was assembled, and put back to barrel for another 5 months of ageing. The final blend was bottled in August, 2012.

### **WEATHER ATTRIBUTES:**

There is no doubt that 2011 was an unusual year in California weather-wise, with cool temperatures and lots of precipitation being the key factors. After a warm, sunny start to the year, temperatures dropped steadily, with daytime highs rarely breaking 80F and plenty of rain all the way through the end of June. Budbreak occurred about three weeks later than usual, thanks to the cold weather, and flowering was somewhat disrupted by the rain, resulting in a crop size 10-30% lower than average depending on the block.

Once the rain stopped, temperatures remained below normal throughout the summer, further slowing the ripening process. In some ways this was a good thing, as it allowed the fruit to ripen slowly, developing flavor without a huge jump in sugar levels. Everyone kept saying that this could lead to an exceptional harvest, barring rain in early October. As it turned out, the rain decided not to wait until October, with a massive storm dropping over an inch of rain on September 30 and October 1.

With sugars low and ripeness not quite where we wanted it, we decided to hang the majority of our Estate fruit through the rain. Thanks to the steady winds consistently streaming off of the the San Pablo Bay, the fruit dried out well after the rain, and some warmer weather got things going again in the vineyard. A second, smaller rainstorm hit the following week, and with the warmer weather the potential for mold to develop dictated that it was time to pick the fruit. While not as ripe as we would see in a typical vintage, the fruit showed beautiful red-fruit flavors and wonderful acidity. 2011 is probably not the kind of vintage we would like to see every year, but it was educational to encounter the weather problems that vintners in Burgundy and Oregon see frequently, and the resulting wines show remarkable elegance and finesse.

REDUCE - REUSE - RECYCLE 