

# STEMMLER

## 2008 ESTATE GROWN CARNEROS PINOT NOIR

Stemmler wines are handcrafted, limited releases of estate varietals grown on The Donum Estate. The 2008 Estate Grown pinot noir is a blend of six of our blocks planted to predominantly heritage selections and comprises Dijon, Martini, Roderer, Calera, Hanzell and Swan. Like a spice rack, each selection influences aromatics and flavor creating a pinot noir which is balanced, richly fragrant and layered.

*This Pinot Noir offers many layers of beautiful ripe strawberry, raspberry and intense black cherry and plum aromas mingled with hints of cola, forest floor and earth. The wine is fleshy, sleek and spicy, with copious wild berry, black cherry and strawberry flavors, good grip and a sustained, well-balanced finish.*



**FRUIT:** 100% Carneros estate grown Pinot Noir

**HARVEST DATE:** September 4 – October 3

**PRODUCTION:** 4409 cases

**ALCOHOL:** 14.4%

**PH:** 3.66

**TOTAL ACIDITY:** 0.62g/100ml

**BARREL PROGRAM:**

French oak, 40% new (François Frères, Billon, Hermitage)

**FERMENTATION DETAILS:**

The fruit is hand-harvested, hand-sorted, entirely de-stemmed and moved to temperature-controlled, open-top stainless steel tanks by gravity flow. The must is cold-soaked for four to six days before fermentation. Fermentations are hot, between 92° and 96° F, and last five to nine days for maximum extraction. The cap is hand-plunged three to four times daily during fermentation, and upon completion, the wine is left for extended maceration from two to six days.

**AGING AND BLENDING DETAILS:**

Free run wine is separated from press fractions to ensure that press wine will enhance the final blend. Wine goes directly to barrel to retain lees for aging. Each block is made and aged separately until the final blend is assembled in the spring and put back to barrel for five months to allow the components to marry. The blend represents every part of our estate and includes Dijon, Martini, Roederer, Calera, Hanzell and Swan selections.

**WEATHER ATTRIBUTES:**

A dry winter gave way to a very cool spring with two major frosts, one late in March and the other a month later, that caused major damage in our vineyards. Our Russian River vineyard lost two-thirds of its crop to frost, while in Carneros we lost around 20%. Most of April was cool which added to the uneven shoot growth caused by the frost. Our vineyard team worked hard to even out what Mother Nature provided. A mid-May heat spike pushed the season into gear, and flowering happened rather quickly causing some shatter and small berries.

More heat spikes followed in June and July. Due to the small crop size, the vines managed these heat events well. August was cool but ended with another heat spike that stretched into early September -- the beginning of harvest for most Pinot producers. We were able to wait through the heat in most of our blocks because our sugars were not as far along when higher temperatures hit. Sugars jumped, but not to the point of having to harvest. Cool temperatures followed which gave us some wonderful hang time.

Most of our fruit was harvested in late September and early October. Tasting these wines after a season from hell puts a smile on my face. You just never know. Cheers!

REDUCE - REUSE - RECYCLE 