

STEMMLER

2009 CARNEROS ESTATE GROWN 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.

The 2009 Stemmler Estate Grown Pinot Noir beautifully shows off the wonderful 2009 Pinot growing season. Medium ruby in color with a hint of purple at the core, the nose bursts from the glass with bright cherry, raspberry, orange peel, anise, vanilla, and the aroma of fresh cut flowers. The palate is lively, vibrant and fresh, with sweet red cherry and cranberry at the outset, opening to darker flavors of wild blackberry, leather, briar, cocoa, and fresh fig. The finish shows firm tannin and a flinty, iron-like character suggesting this wine will only get better with more time in the bottle.



FRUIT: 100% Carneros estate grown Pinot Noir

HARVEST DATE: September 15 – October 5

PRODUCTION: 784 cases

ALCOHOL: 14.4%

PH: 3.66

ACID: 6.2g/L

BARREL PROGRAM:

French oak, 30% new (François Frères, Tonellerie)

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 88° and 92° F., and last five to nine days for maximum extraction. The cap is hand-plunged three to four times daily during fermentation, with occasional pump-overs, and upon completion of fermentation, 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 10 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:

After 2008, 2009 seemed like a breeze. Starting the season, we had enough soil moisture from winter rains to promise a good vintage. Flowering occurred the third week of May, pushed by a small heat spike. When flowering comes on rapidly, pollination is often poor, causing small berries and shatter (berries fail to develop). As winegrowers, we like small berries and loose clusters, which are precursors for quality. Small berries translate into higher skin-to-juice ratios, giving us more intensity. Loose clusters create space between berries and allow air flow for less mold pressure and clean fruit.

For most of June, July and August, we were blessed with mild temperatures, with only a few days reaching into the 90's. Humidity stayed in the 30's, enough moisture to prevent stress on the vines. The last 30 days prior to harvest are very important. September followed the earlier pattern of moderate temperatures with a few blips in the 90's that helped ripening along.

Our harvest was long and drawn out as we were not pushed by heat or rain to pick. We were able to harvest slowly, letting each block ripen to the fullest. Our vineyards are divided into many small blocks of three to five acres. Even so, they are all Pinot Noir; they vary in clone / selection, rootstock, soil and exposure, causing variance in ripening.

We are very excited about the 2009's. They have the power and structure of the 2007 vintage combined with the juiciness and sweetness of 2008. One suggestion: try to cellar a few bottles as they will be wonderful treats in years to come. Cheers!

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