

STEMMLER

2009 CARNEROS ESTATE GROWN CHARDONNAY

Stemmler wines are handcrafted, limited releases of estate grown varietals. The mission of our dedicated vineyard and winemaking team is to produce world-class wines noteworthy in style and intensity. Located atop the first rolling hills in the Carneros region that rise up from San Pablo Bay, Ferguson Block lies less than a mile east of Donum Ranch. The oldest vineyard in The Donum Estate, it was planted in 1974 with an old Martini selection of Pinot Noir on St. George rootstock in gravelly, loamy clay soils.

Medium gold in color, the 2009

Stemmler Chardonnay has a powerful nose of lime, apricot and baked apple.

The palate shows apple, melon, and citrus flavors, with a touch of spice from the new French oak in the blend. Good acidity carries through on the long finish, which leaves a lingering impression of perfectly ripe stone fruit.



FRUIT: 100% Carneros Estate Grown Chardonnay

HARVEST DATE: October 3-10

PRODUCTION: 108 cases

ALCOHOL: 14.1%

PH: 3.28

TOTAL ACIDITY: 7.7 g/L

BARREL PROGRAM: 20% New (Sirugue)

FERMENTATION DETAILS:

Each block/clone is hand harvested and whole cluster pressed separately to temperature controlled stainless steel tank. The juice is cold settled overnight and drained to barrel for a cold, slow fermentation to preserve fresh fruit aromas. After primary fermentation the wine is not allowed to go through partial malolactic fermentation. The wine is aged on its lees and stirred weekly in 20% new Sirugue barrels. The final blend is assembled just prior to bottling consisting of Wiemer and Dijon selections from the Donum Estate vineyard.

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!

REDUCE - REUSE - RECYCLE 