

STEMMLER

2009 NUGENT VINEYARD RUSSIAN RIVER VALLEY PINOT NOIR

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. The Nugent Vineyard is an 11-acre site located on relatively level ground in the heart of the Russian River Valley. Planted in 1997, the tightly-spaced vineyard boasts equal amounts of two Dijon clones of Pinot Noir.

Our 2009 Nugent Vineyard Pinot Noir is medium ruby in color, with stunning clarity. The nose is classic Russian River, with strawberry, briar, raspberry and cola aromas. The palate is darker and richer, with cherry, blackberry and licorice flavors, accompanied by lively acidity and spicy, earthy undertones.



FRUIT: 100% Nugent Vineyard RRV Pinot Noir

HARVEST DATE: September 25 - October 2

PRODUCTION: 606 cases

ALCOHOL: 14.4%

PH: 3.45

TOTAL ACIDITY: 6.3 g/L

BARREL PROGRAM: French oak, 20% new (François Frères, Remond)

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 days before fermentation. Fermentations are hot, between 89° and 93° F., and last five to nine days for maximum extraction. The cap is hand-plunged three times daily during fermentation, with occasional pumping over to allow the yeast exposure to oxygen. Upon completion of fermentation, the wine is left for extended maceration from two to six days, before being barreled down and moved to the cellar where malolactic fermentation takes place in barrel.

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 another 10 months to allow the components to marry, develop and age in barrel, finally being bottled after 18 months in oak. The blend represents every part of our RRV estate vineyard and includes Dijon 115 and 667 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!

REDUCE - REUSE - RECYCLE 