

STEMMLER

2010 CARNEROS 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.

The 2010 Stemmler Chardonnay, from the Donum Estate vineyard in Carneros, is pale straw in color, with a hint of gold. The nose shows fresh pear and lime, with a hint of orange blossom, white pepper, and honey. The palate is medium-bodied, with layers of pear, white peach, and apple accompanied by enticing floral notes. Bright acidity and fresh fruit flavors carry through on the finish.



FRUIT: 100% Carneros Chardonnay

HARVEST DATE: October 10-15

PRODUCTION: 780 cases

ALCOHOL: 14.1%

BARREL PROGRAM:

90% Stainless Steel 10% Neutral French oak fermentation

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 another stainless tank for a cold, slow fermentation to preserve fresh fruit aromas. After primary fermentation the wine is not allowed to go through malolactic. A portion of the juice is transferred to barrel prior to fermentation to undergo fermentation and aging in neutral French oak, adding an extra layer of complexity and greater richness to the final blend. The wine is aged on its lees and stirred weekly. The final blend is assembled just prior to bottling consisting of Wiemer and Dijon selections from the Donum Estate vineyard.

WEATHER ATTRIBUTES

The 2010 vintage will be recalled as a wet one, given that showers occurred during each of the Spring months and into May. While total rainfall actually fell into the "normal" range, the frequency of the rains loomed large and created an annoyance by encouraging weed growth so that we had to respond with more vineyard floor and canopy management. The cool spring delayed flowering to the last days of May and produced modest crop sets.

If March, April and May were cool months, so were June, July and August – until the final week. After a summer of seemingly endless 75 – 80 F days, the end of August brought a blast of heat during which a practically unheard of 105 degree Fahrenheit temperature was recorded in Carneros. Even with this heat spike, August was as cool, on average, as July. That sudden heat had a damaging effect on berries which had known only moderate temperatures and were now exposed to intense sun and heat. Many growers had opened their canopies to insure better air flow; the ones that opened the south side saw the most damage.

We did a lot of nail biting in September as storms threatened; bringing to mind the heavy rains of the previous vintage, and then they failed to materialize. With fruit hanging at low Brix, there really was no option to pick, anyway.

Warm weather finally returned at the end of September and four days of 90 degree weather kick started the harvest in Carneros. We picked most of our fruit during the first week of October. The long hang time and thorough ripening produced excellent intensity. Knowing the season would be late, we had thinned fruit more heavily than usual making sure that clusters were not touching in anticipation of possible rains. This vintage demanded a lot of attention and we had to listen carefully despite all the background noise, but the wines are beautiful.

I hope you enjoy them. Cheers!

REDUCE - REUSE - RECYCLE A small graphic of a recycling symbol, consisting of three chasing arrows forming a triangle.