

STEMMLER

2012 CARNEROS CHARDONNAY

Stemmler Chardonnay is sourced from our Estate vineyard and neighboring vineyards in the cool, foggy Carneros area just north of San Pablo Bay. A mix of heritage and Dijon clones fermented in a combination stainless steel and oak, its brightness and moderate alcohol level makes it an ideal pairing with a wide range of cuisines.

Pale gold in color, our 2012

Chardonnay opens with aromas of lemon, apple, and lime. On the palate the apple and lemon flavors are joined by a hint of rich tropical fruit and an intriguing spice character. The cool vintage resulted in a wine with great natural acidity, providing freshness and lift, while also allowing enough hang-time for the grapes to develop complex, layered flavors.



FRUIT: Dijon and Old Wente Clones

HARVEST DATE: September 25-October 17, 2012

BOTTLING DATE: July 16, 2013

PRODUCTION: 680 cases

ALCOHOL: 13.5%

PH: 3.33

TA: 7.1 g/L

BARREL PROGRAM: 10% new French oak, 50% neutral oak, 40% stainless steel

FERMENTATION AND AGEING DETAILS:

We picked our chardonnay over about three weeks in order to have variety of ripeness and acidity levels to work with in the final blend. About 60% of the final blend came from barrel ferments (French oak, 10% new), with the balance fermented in stainless steel tanks.

After primary fermentation about 20% of the barrels were allowed to go through malolactic fermentation, with ML prevented in the other 80%. The small amount of malo provides a touch of richness on the palate, while the non-ML portion keeps the wine fresh. The finished wine remained in barrel for about 6 months before being racked and blended for bottling in August, 2013.

WEATHER ATTRIBUTES

The season unfolded event-free, with normal budbreak, and good winter rains to fill the soil profile, giving us the resources for a promising season. Strong and even shoot growth is one of the benchmarks for a good season. Flowering occurred late May, very normal, indicating we would pick in late September. Temperatures at flowering were mild, leading to a healthy fruit set. Most of the summer months continued with mild weather, allowing for less stress on the vines and causing a slightly larger berry size than normal, which is one of the reasons 2012 is so bountiful.

The season continued quite perfectly for us growers, no untimely weather occurrences; overall it was a mild to cooler season. September saw a few days of heat, which helped to push harvest into gear. And happily, harvest continued over the course of weeks, allowing us to focus on each of our vineyards, and blocks, picking them at peak maturity. After the stress of 2011 this was a wonderful gift. All our fruit was harvested before the first Fall rains visited the valley in mid-October.

The weather gods were smiling on us in 2012, as will you when you enjoy these beautiful wines from 2012. Cheers.

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