

STEMMLER

Our Vin Gris is blended from both of our Estate Vineyards, selected from the earliest picked blocks, which have the low sugar level perfect for rose. We employ the saignee method, in which the first bit of free run juice is taken just after the fruit is sorted and placed in tank, resulting in a pale, vibrant wine. The juice is fermented cold in neutral oak barrels using only native yeast, maximizing aromatic intensity and complex fruit flavors. After fermentation the wine is transferred to a stainless steel tank to preserve freshness as the wine matures.

Delicate pink in color, with a pale salmon tinge, the 2013 Vin Gris has a nose dominated by cranberry aromas, with notes of cherry, peach, and wild flowers.

The palate is fresh and vibrant, with cherry and cranberry joined by a flinty, mineral note and a hint of green apple on the finish.

FRUIT: 100% Pinot Noir, with approximately equal amounts of Pommard, 115, 667, Martini, and Donum clones

PRODUCTION: 333 cases

ALCOHOL: 13.0%

PH: 3.32

TA: 6.9 gm/L

RESIDUAL SUGAR: 0.05%

BOTTLING DATE: January 24, 2014

WEATHER ATTRIBUTES: After very cool growing seasons in back to back years (2011 & 2012), the 2013 vintage felt quite warm, although it was actually close to average for Northern California. Bud break occurred very early thanks to a warm spring, leading to concerns about an extremely early harvest, but we avoided any heat spikes throughout the summer, which slowed things down in the vineyard. With all of our vineyards (and seemingly everyone else's in Sonoma and Napa) tracking around the same sugar levels, the potential for too much fruit at once made everyone nervous, but cool weather at just the right times in early and late September created the spacing we needed. The 2013 calendar year was very dry, but fortunately heavy rains in November and December of 2012 provided enough moisture in the soil and water for irrigation to last the growing season. One small rain event on September 21st and 22nd created some worries, but little rain fell and strong winds dried the vineyards out quickly. Our harvest began at our Russian River Vineyard on September 2, and wrapped up in Carneros on October 8."

2013 SONOMA COAST
VIN GRIS
ROSE OF PINOT NOIR



REDUCE - REUSE - RECYCLE 