

STEMMLER

2007 FERGUSON BLOCK CARNEROS 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. 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 nose of this wine opens up beautifully, offering sweet cherry and plum aromas laced with cola nuances, then revealing seductive scents of perfectly ripe strawberries. The wine's lush textures, deftly balanced by lively acidity, carry succulent strawberry and black cherry flavors with a hint of bark on a lingering finish.



FRUIT: 100% Carneros estate grown Pinot Noir, old Martini selection

HARVEST DATE: September 26

PRODUCTION: 159 cases

ALCOHOL: 14.4%

PH: 3.57

TOTAL ACIDITY: 6.3g/L

BARREL PROGRAM:

Aged 16 months. 40% new oak (Billon and Francois Freres)

FERMENTATION DETAILS:

Two blocks fermented and aged separately (4A02 & 4A04). Hand harvested, whole cluster sorted, the fruit was gravity fed to open top tank, cold soaked for 5 days, heated to start native fermentation, once fermentation began it was pumped over or hand plunged a total of three times a day until it reached 7 brix and manipulations were tapered based on taste as not over extract this elegantly styled wine. At dryness free run wine was drained straight to barrel and separated from press wine. In the spring best barrels were selected, blended and returned to barrel.

WEATHER ATTRIBUTES

A dry winter gave way to a very cool spring with two major frosts, one late in March and the other a month later, that caused major damage in our vineyards. Our Russian River vineyard lost two-thirds of its crop to frost, while in Carneros we lost around 20%. Most of April was cool which added to the uneven shoot growth caused by the frost. Our vineyard team worked hard to even out what Mother Nature provided. A mid-May heat spike pushed the season into gear, and flowering happened rather quickly causing some shatter and small berries.

More heat spikes followed in June and July. Due to the small crop size, the vines managed these heat events well. August was cool but ended with another heat spike that stretched into early September -- the beginning of harvest for most Pinot producers. We were able to wait through the heat in most of our blocks because our sugars were not as far along when higher temperatures hit. Sugars jumped, but not to the point of having to harvest. Cool temperatures followed which gave us some wonderful hang time.

Most of our fruit was harvested in late September and early October. Tasting these wines after a season from hell puts a smile on my face. You just never know. Cheers!

REDUCE - REUSE - RECYCLE 