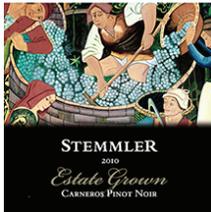


STEMMLER

Stemmler is 'sister' to Donum and represents our premier cru vineyard blocks planted to a variety of Pinot Noir and Chardonnay clones and selections. Our Carneros and Russian River properties are the main sources of fruit for this venerable brand, which came to us as a result of Anne's friendship with Robert. Robert Stemmler is a pioneer, so keeping his name we pay homage to this early and passionate producer of California Pinot Noir.

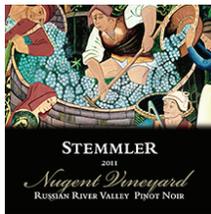
Limited productions.



2011 CARNEROS ESTATE GROWN PINOT NOIR

This Pinot Noir is grown from 20-year-old vines planted on our 45-acre Carneros estate. It is a blend of Roederer, Martini, Calera, and Dijon clones, each selected to add different elements to the blend. The result is fragrant wine with balance and layering. 1596 cases made

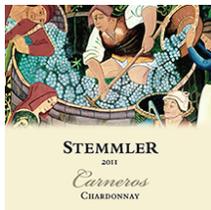
NOTES:



2011 NUGENT VINEYARD PINOT NOIR

The Nugent Vineyard was planted in 1997 under our guidance and vineyard management, and was recently acquired in full, making it our second Estate Vineyard. Eleven acres are planted to a mix of Dijon 115 and 667, with 5 acres of Pommard which came into production for the 2011 vintage. 873 cases

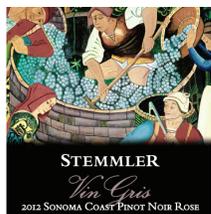
NOTES:



2012 CARNEROS CHARDONNAY

Sourced from our Estate Vineyard and neighboring vineyards in the cool, foggy Carneros area just north of San Pablo Bay, our Chardonnay is 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. 680 cases made

NOTES:



2013 SONOMA COAST VIN GRIS ROSE OF PINOT NOIR

Our Vin Gris is a blend of fruit from both of our Estate Vineyards. Only our earliest picked blocks, which have the low sugar level perfect for rose were selected. Using the saignee method we take the very first free run from these Pinot blocks and ferment the juice cold in neutral oak barrels using only native yeast. This method results in a light colored wine with aromatic intensity and fresh fruit flavors. After fermentation the wine was stored in stainless steel to retain freshness.

NOTES:
