STEMMLER

2010 NUGENT VINEYARD RUSSIAN RIVER VALLEY 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. The Nugent Vineyard is an 11-acre site located on relatively level ground in the heart of the Russian River Valley. Planted in 1997, the tightly-spaced vineyard boasts equal amounts of two Dijon clones of Pinot Noir.

Brilliant ruby in color, with piercing aromas of cherry, blackberry, cranberry, and cinnamon. The palate is lively and vibrant, with bright berry and cherry flavors accompanied by notes of kirsch and briar. These bold fruit flavors carry through on the finish, where smooth tannins linger on the palate. This young wine is just hitting its stride, and should continue to improve for another year or two, before holding at that level for several more.

REDUCE - REUSE - RECYCLE

FRUIT: 100% RUSSIAN RIVER VALLEY ESTATE GROWN PINOT NOIR
PRODUCTION: 336 CASES
BOTTLING DATE: March 2012
ALCOHOL: 14.5%
PH: 3.57
TA: 6.5 g/L
BARREL PROGRAM: 35% NEW (REMOND TRONCAIS AND ALLIER)

FERMENTATION DETAILS:
The 2010 Nugent Pinot Noir was sourced from 3 lots, one each from the Dijon 667 and 115 blocks, and one lot that was a co-fermentation of both clones. A small percentage of the clusters were left whole, with the rest being destemmed. After a five day cold-soak the must was inoculated with RC 212 yeast. During fermentation the cap was punched down 3-4 times per day. After completing fermentation in about 8 days the must was pressed at dryness to a mix of new, 1-year, and 2-year-old French oak barrels. After aging for 16 months in barrel the wine was bottled in March of 2012.

AGING AND BLENDING DETAILS:
After aging in oak for about 12 months, the wines were tasted barrel by barrel to determine the final blend. Barrels from all three lots, the 667, 115, and the co-ferment, were selected, with the 667 adding depth and power, the 115 bringing perfume and lift, and the co-ferment adding an extra layer of complexity. Four months later, after a total of 16 months in barrel the wine was bottled in March of 2012.

WEATHER ATTRIBUTES:
The 2010 vintage will be recalled as a wet one, given that showers occurred during each of the spring months and on 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 a 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 F day 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, that had known only moderate temperatures and were now exposed to this intense sun and heat. Many growers had opened the canopy to insure better airflow, 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.

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