

STEMMLER

2012 CARNEROS ESTATE VINEYARD PINOT NOIR

The Stemmler Carneros Estate Grown Pinot Noir is sourced entirely from our 45-acre vineyard of 20-year-old vines planted in nine contiguous blocks to six different clones. Our Carneros Estate Pinot Noir truly represents the diversity of clones and sites within our vineyard, with the blend composed of all nine distinct blocks within the vineyard. The result is layered and complex, evocative of our windswept, fog-covered vineyards.

Our 2012 Estate Grown Pinot Noir is brilliant ruby in color, with subtle floral aromas giving way to richer cherry and forest floor as the wines opens up in the glass. The palate shows layers of cherry and berry, balanced with the slightest hint of cinnamon lingering on the finish. Fresh yet surprisingly lush, the acidity is perfectly balanced by the ripe fruit flavors.



FRUIT: 100% Estate Grown Pinot Noir from Carneros, with Dijon 115, 667, & 777 and Martini, Donum, and Calera clones.

HARVEST DATE: October 5 -20, 2012

BOTTLING DATE: August 3, 2013

PRODUCTION: 1727 cases

ALCOHOL: 14.2%

PH: 3.80

TA: 6.2g/L

BARREL PROGRAM: 20% new French Oak
(Francois Frères, Saury, Cadus)

FERMENTATION DETAILS:

The weather in 2012 was essentially perfect for growing Pinot Noir, with moderate temperatures throughout the growing season, and no rain during harvest. This allowed us to pick each block at our Carneros Estate vineyard as it achieved ideal ripeness, over a two week period in the middle of October. The fruit arrived at the winery clean, with fresh fruit flavors and lovely acidity. Each lot was fermented separately using native yeasts, with two to four punchdowns per day, and occasional pumpovers. The juice spent between 11 and 25 days on the skins, with press and free run kept separate. Malolactic fermentation took place in French oak barrels, with 20% new oak used. The final blend was assembled after 10 months ageing in Oak, and bottled 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 in late May, which is 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 the 2012 was so bountiful.

The season continued quite perfectly for us growers, with 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.

REDUCE - REUSE - RECYCLE 