

STEMMLER

2013 CARNEROS PINOT NOIR

The Stemmler Carneros Pinot Noir represents the cool, foggy climate of Carneros. The fruit is a mix of Dijon and heritage clones, with an average vine age of over a decade. Crafted to drink well at a young age, its moderate alcohol and bright acidity makes it a versatile wine, capable of pairing gracefully with a wide range of cuisines.

Brilliant ruby in color, the nose shows vibrant cherry, graphite, cinnamon and floral aromas, along with strawberry, which is so typical of Carneros. The palate brings spicy berry flavors into the mix, with bright acid and nice tannic grip carrying through on a lingering finish.



FRUIT: 100% Pinot Noir from Carneros

HARVEST DATE: September 10 – 26, 2013

BOTTLING DATE: August 8, 2014

PRODUCTION: 2089 cases

ALCOHOL: 14.1%

PH: 3.62

TA: 5.7 g/L

BARREL PROGRAM: 10% new, 90% used French oak

FERMENTATION AND AGING DETAILS:

The fruit for our Carneros Pinot Noir was picked from several small vineyards spread over the southern, cooler part of Carneros. Each picked at the optimum level of ripeness, the lots were fermented separately, aged in mostly older French barrels, and then selected in the spring to make an elegant yet powerful wine. The resulting blend was then aged another 4 months in barrel, before being bottled in July, 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.

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