

# STEMMLER

## 2013 CARNEROS CHARDONNAY

Stemmler Chardonnay is sourced from our Estate vineyard and neighboring vineyards in the cool, foggy Carneros area just north of San Pablo Bay. 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.

*The 2013 Stemmler Chardonnay is pale straw in color, with just a touch of gold. It shows aromas of apple, pear, orange blossom, and a hint of tropical fruit, perhaps kiwi or papaya. The palate is medium bodied, with white peach, green apple, and mango carrying through on the crisp, lively finish.*



**FRUIT:** Dijon and Old Wente Clones

**HARVEST DATE:** September 17 – October 3, 2014

**BOTTLING DATE:** August 18, 2014

**PRODUCTION:** 1319 cases

**ALCOHOL:** 14.1%

**PH:** 3.4

**TA:** 6.4 g/L

**BARREL PROGRAM:** 40% barrel fermented in 10% new French oak

### FERMENTATION AND AGEING DETAILS:

Our Chardonnay is sourced from our Estate vineyard, as well as three neighboring vineyards in the cool Carneros region. The bulk of the blend (60%) is fermented in stainless steel, which preserves freshness and fruit, and gives the wine lift. The remaining 40% of the blend is fermented in French oak (10% new), which gives roundness and richness to the mouthfeel, while also building texture from greater lees contact. Primary fermentation is kept cold to preserve flavor, and malolactic fermentation is prevented to preserve the natural acidity of the grapes. The barrel fermented portion of the blend ages in barrel for about 6 months, after which time the blend is assembled in tank and given time to marry, with bottling about 10 months after harvest.

### 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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