

STEMMLER

2013 CARNEROS LAWLER 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. In 2013 we labeled the wine for the first time with the vineyard name, Lawler, after the old road that runs through the vineyard. Our Lawler Vineyard 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.

Ruby red in color, upon pouring into the glass earthy aromas of mushroom and forest floor fill the room, accompanied by just ripe raspberry and cherry. The palate is darker and more fruit driven, with cherry, blackberry, and strawberry joined by vanilla bean flavors. Focused and intense, with a sharp spine of acid, there is plenty of richness as well, which rounds out the finish.



FRUIT: 100% Estate Grown Pinot Noir from Carneros, 40% Dijon 777, 25% Donum Clone, 20% Dijon 115, and 20% Martini

HARVEST DATE: September 27 - October 11, 2013

BOTTLING DATE: August 19, 2014

PRODUCTION: 903 cases

ALCOHOL: 14.1%

PH: 3.71

TA: 6.1 g/L

BARREL PROGRAM: 20% New French Oak (Francois Frères and Gamba)

FERMENTATION AND AGING DETAILS:

The Lawler Vineyard was picked in several passes to capture each block at its optimum ripeness. The fruit was hand-picked, sorted, destemmed and fed to tank via gravity. After a cold-soak of four to eight days, fermentation began. Throughout fermentation the skins were kept in contact with the must through punchdowns and the occasional pumpover. After fermentation the wine was barreled down to a mix of new and older French oak barrels, and underwent malolactic fermentation in barrel. The wine then rested on the lees for another nine months before being blended and bottled in August, 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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