

STEMMLER

2013 RUSSIAN RIVER WINSIDE VINEYARD PINOT NOIR

Stemmler wines are handcrafted, small lot Estate grown wines. The Nugent Vineyard was planted in 1997 under our guidance and vineyard management, and was recently acquired in full, making it our second Estate Vineyard, at which point it was renamed the Winside Vineyard. Eleven acres are planted to a mix of Dijon 115 and 667, with 5 acres of Pommard coming into production in 2011.

Loaded with aromas of cherry pie, plum, briar and coffee bean, this deep ruby-colored wine is incredibly expressive on the nose. The palate is rich and lush, densely layered with cherry and juicy blackberry, with toasty oak undertones. Intense summer fruit flavors linger on the finish.



FRUIT: 50% Dijon 115, 35% Pommard, and 15% Dijon 667 from the Winside Vineyard

HARVEST DATE: September 7 – 18, 2013

BOTTLING DATE: August 19, 2014

PRODUCTION: 1277 cases

ALCOHOL: 14.5%

PH: 3.68

TA: 5.9 g/L

BARREL PROGRAM: 40% new French oak (Remond, Gamba, Saury, Francois Frères)

FERMENTATION AND AGING DETAILS:

The Winside vineyard is picked in several passes, each hand-sorted and fermented separately, to ensure that only perfectly ripe fruit makes it to the fermenter. The must is allowed to cold-soak for five to seven days, allowing the juice to gently extract color and flavor from the skins without the presence of alcohol to extract harsh tannins. Fermentation takes place spontaneously, generally lasting about 10 days, with three or four punchdowns per day to further extract the skins. At the end of primary fermentation, the must rests on the skins for two to fourteen days, before being barreled down to a mix of new and used French oak. Malolactic fermentation takes place in barrel, and the wine then ages on the lees until August when it is blended and bottled.

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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