

STEMMLER

2014 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 2014 Stemmler Carneros Chardonnay is pale straw in color, with a hint of gold. The nose shows classic Carneros Chardonnay aromas of green apple and lime, along with exotic tropic fruit notes of passionfruit and guava. The palate echoes the apple from the nose, with lemon and peach. The mouthfeel is round and creamy, yet there is good acidic structure. The finish leaves notes of fresh fruit and spice, with an intriguing ginger component.



FRUIT: Dijon and Old Wente Clones

HARVEST DATE: September 17 – October 3, 2014

BOTTLING DATE: August 13, 2015

PRODUCTION: 996 cases

ALCOHOL: 14.1%

PH: 3.3

TA: 6.6 g/L

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

FERMENTATION AND AGING DETAILS:

Our Chardonnay is sourced from our Estate vineyard, as well as two neighboring vineyards in the cool Carneros region. The bulk of the blend is fermented in stainless steel, which preserves freshness and fruit, and gives the wine lift. The remainder of the blend is fermented in French oak barrels, mostly several years old, with just a few new barrels in the mix. The barrel fermented portion lends roundness and richness to the mouthfeel, and softens the sharp acidity that comes from the naturally occurring malic acid in the grapes. A cold primary fermentation preserves fruit flavor, and malolactic fermentation is prevented to highlight 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

If the 2013 vintage felt warm compared to back-to-back cool vintages in 2011 and 2012, then 2014 was positively scorching, with bud break at or near record early dates thanks to a warm and, of course, the ongoing drought in California. However, we were in fact able to avoid any heat spikes, and summer itself was relatively mild, meaning that harvest was only a few weeks earlier than in the previous cooler vintages, as opposed to in August, as some had feared.

Our Chardonnay was picked over a period of two weeks at the beginning of September, with nighttime temperatures low enough to allow the fruit to be picked and pressed while it was still cold, preserving delicate aromatics.

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