

ROBERT STEMMLER

2004 Estate Grown Chardonnay Carneros Appellation



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Estate Grown

2004 CARNEROS CHARDONNAY

quick facts

RELEASE DATE: July 2006

FRUIT: 100% Chardonnay

AGING: 11 months in Burgundian cooperage

WINE FIGURES: Alcohol 14.1%, pH 3.43, TA 0.64 gm/100ml

PRODUCTION: 300 cases

in the vineyard

VINEYARD & CANOPY MANAGEMENT: Our philosophy is simply low input, sustainable farming. We offset a spray with more intensive canopy management. Regular vineyard practices include suckering, tucking, shoot thinning, leafing/lateral removal and green thinning. The fruit from our vineyards is hand harvested in small 1/2 ton bins. We use drip irrigation and modern technology (pressure bomb, ET calculations, weather station) to schedule our watering

Tasting Notes from our Winemaker, Kenneth Juhasz

A bouquet of melon, crème brûlée, lemon zest, white flowers and fresh cut hay. Mouth filling honeydew and lychee nut are concentrated on the mid-palate with dried flowers and a juicy finish of honeysuckle and mineral.

needs. On average, our vines get 60 gallons of water per season. We work with highly trained professionals who farm our vineyards throughout the year and have done so for many years.

WEATHER ATTRIBUTES: In 2004 we experienced some unseasonably warm weather in early spring, which pushed the growing season forward. Flowering started in early May, two to three weeks early. The summer months were more moderate in temperature, allowing the vines to develop nicely without any major stress. Due to early flowering, our predicted harvest date was the end of August, again two to three weeks earlier than usual. The average temperature for the month of August was 82 degrees in our vineyard. We had only one heat spike on August 28th and 29th, which pushed harvest into gear and within five days all our fruit was picked. This meant we missed the second heat wave from September 4 – 9, which was lucky. 2004 was one of our earliest harvests, thanks to a warm spring and a moderate summer, which allowed the grapes to fully ripen. The reward is in the bottle, with

rich, beautiful flavors packaged in luscious fruit. The 2004 wines have great length, full body, neither hot nor harsh as is often seen in a hot growing season.

SOIL CHARACTERISTICS: Haire Clay Loam

harvest

BRIX: Average 23.5°

HARVEST DATE: September 6, 2004

in the cellar

BARREL PROGRAM: 40% New French Oak (30% Francois Freres, 40% Sirugue, 30% Damy).

FERMENTATION DETAILS: Whole cluster pressed. Fermented in French barrels. Cold 3 week fermentation. 100% malolactic fermentation. Aged sur lie in 40% new French oak. Stirred weekly.

BOTTLING DATE: July 14, 2005



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Connoisseurs' Guide