

ROBERT STEMMLER

The wines of Robert Stemmler are handcrafted, limited releases of estate grown varietals. The mission of our dedicated vineyard and winemaking team, in its pursuit of superior quality, is to produce world-class wines noteworthy in style and intensity. The Nugent Vineyard is an 11 acre site in the heart of the Russian River Valley. The vineyard is a tightly spaced planting of Dijon clones.



2005 RUSSIAN RIVER PINOT NOIR Nugent Vineyard

Ripe cherries, blackberries and blueberries with hints of earth and crushed rock. A lush, weighty and mouth coating wine. Juicy blackcurrant and wild raspberries balanced by nice acidity. Drink now through 2012.

90 POINTS *California Grapevine*

96 POINTS *Pinot Noir Shoot Out*

90 POINTS *Wine Spectator*

FRUIT

100% Russian River Valley Pinot Noir

HARVEST DATE

September 10 – 19, 2005

FERMENTATION DETAILS

The fruit was hand sorted, 95% destemmed and put to tank with the use of gravity. The must was cold soaked for 3–5 days before its native fermentation or being inoculated with a Burgundian yeast isolate. Fermentation temperatures reach between 92–95°F and last between 5–9 days. During fermentation the must was hand plunged and modified to each lot based on extraction and taste. Upon completion of fermentation, first press was blended to free run and hard-pressed wines were separated for later evaluation.

BARREL PROGRAM

Aged 11 months in Burgundian cooperage. 40% New French Oak

WEATHER ATTRIBUTES

With temperatures on the cooler side and soils fully saturated, our controls to limit vigor were minimal. Those tools we had, such as cover crop and heavy canopy management, did help greatly. Flowering was a bit later than normal, but cool, more moderate weather prevailed, slowing down the season.

A minor heat spike at the end of August got us excited and we expected to start harvesting shortly thereafter, but Mother Nature had a different idea. Cool temperatures marked most of September bringing ripening to a stop. We often talk about hang-time, but rarely do we have the luxury to practice it without sacrificing moderate alcohols. This vintage showed us what hang-time really means. Our normal veraison-to-harvest interval is 40 days; in 2005 the interval averaged 50-plus days for most of our blocks. Tasting the wines now, we can see that 2005 gave us rich flavors with depth and intensity, so I guess it was worth the wait. Cheers...

♻️ REDUCE - REUSE - RECYCLE

