

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.



2006
RUSSIAN RIVER PINOT NOIR
Nugent Vineyard

Complex aromatics of blackberry, cherry pit, cigar box, saddle leather, hints of minerality and dark chocolate. A wine of weight and and silky texture delivering sweet cherries, plum, and fresh raspberries.

90 POINTS California Grapevine

FRUIT

100% Russian River Valley Pinot Noir

HARVEST DATE

September 25 – 28, 2006

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

At the start of 2006, we experienced flooding with rainfall above normal continuing into the spring. This translated into vigorous shoot growth which had us pay more attention to canopy work during the season to ensure airflow. Flowering was a bit delayed due to a cool and wet spring causing above normal cluster size. The surprise was the number of berries per cluster, which was 30% above normal, resulting in a larger crop. July gave us a week of brutally hot weather, which had no impact on the fruit because of the early stage of development, but the canopies were compromised which slowed ripening at the end of the season. The interval from veraison to harvest was a lot longer, moving harvest into late September and even mid October, which is very unusual. We were quite aggressive during our green thinning with the goal of opening up the fruit zone and allowing better air circulation. Our job as vintners and growers is to bring out the best of that particular vintage. The challenging years are the ones we remember and 2006 was certainly one of those.

RECYCLE - REDUCE - REUSE - RECYCLE

