

STEMMLER

2007 CARNEROS PINOT NOIR

Stemmler wines are handcrafted, limited releases of estate grown varietals. The mission of our dedicated vineyard and winemaking team is to produce world-class wines noteworthy in style and intensity. Located atop the first rolling hills in the Carneros region that rise up from San Pablo Bay, Ferguson Block lies less than a mile east of Donum Ranch. The oldest vineyard in The Donum Estate, it was planted in 1974 with an old Martini selection of Pinot Noir on St. George rootstock in gravelly, loamy clay soils.

Aromas of vibrant fresh raspberry, strawberry puree, coriander, sandalwood, orange peel and iron. Wild strawberry, cherry pit and cinnamon are built on rich chocolate tannins that carry on to a long espresso finish.



FRUIT: 100% Carneros Estate Grown Pinot Noir

HARVEST DATE: September 11 - October 6

PRODUCTION: 3500 cases

ALCOHOL: 14.4%

PH: 3.7

TOTAL ACIDITY: 0.6g

BARREL PROGRAM: 40% new

(François Frères, Billon, Mercurey, Hermitage)

FERMENTATION DETAILS:

Hand sorted, entirely destemmed and moved to temperature controlled stainless steel tanks with the use of gravity. The must is cold soaked for 4-6 days before native fermentation or being inoculated with a Burgundian yeast isolate. Fermentation is hot, allowing to reach maximum temperatures between 92-95F lasting 5-9 days. During fermentation the cap is hand plunged three times a day. Upon completion of fermentation first press is blended with free run and heavy press is separated for later evaluation. Wine goes directly to barrel to retain lees for aging. Each block is made and aged separately until the final blend is assemble in the Spring and put back to barrel for five months to allow the components to marry. The blend represents every part of the estate encompassing Dijon, Martini, Roderer, Calera, Hanzell and Swan selections

WEATHER ATTRIBUTES:

2007 was a dryer than normal year, with good winter chill and a nice even bud-break in late February. The rains stopped early but the soils reached almost full point which got us off to a good start. A fairly cool April slowed down growth making good use of the soil moisture. May was more temperamental, hot early days pushed bloom into gear, then cool, then hot again causing shatter and giving us loose clusters and small berries. These are good quality indicators because a loose cluster stays free of rot and small berries give us a larger skin to juice ratio, resulting in more intense wines as pigments, tannins and flavors are in the skins.

The summer continued smoothly with only one heat spike in July, otherwise a cool, moderate summer. The next big event happened around late August / early September as temperatures climbed into the 90's. Depending on the brix / sugar level of your fruit this can mean the start of harvest. That is our California dilemma! Most of our blocks were around 21 brix giving us the chance to let this heat pass; the following weeks were ideal rewarding us with beautiful ripening weather. We picked over a period of almost six weeks, concentrating on each block as it reached perfect ripeness. This was a long harvest period as all of our fruit comes from our estate vineyard in Carneros or the Russian River appellation. In 2007 picking occurred around clones not sites, starting with the Dijons, followed by Martini, Swan and Hanzell and finishing with our Donum selection and Calera.

2007 was light in quantity but gave us wines that are fully ripe, nicely balanced with good acidity, structure and sound pH's. These are wines that should age beautifully but are pleasing young as they have such nice fruit expression. We are very proud of these wines, enjoy.

REDUCE - REUSE - RECYCLE 