

STEMMLER

2007 CARNEROS CHARDONNAY

The 2007 Chardonnay is a combination of three sites from the Donum Estate, the oldest of which is Ferguson planted in 1974 to the famous Wente Selection. The old vine depth of the Wente is what provides the backbone of our Chardonnay. A younger block of Dijon clone brings sweetness of ripe fruits, and lastly our Southern exposed block at Donum planted to Wiemer is what provides crisp acidity and perfume.

Ripe mouth-watering Granny Smith apple and rich lemony aromas cor with scents of citrus blossom and honeysuckle in the seductive nose this Chardonnay. This heavyweigh wine has a depth of melon engulf in a fleshy texture with undertone of citrus and a long mineral finish.



FRUIT: 100% Carneros Estate Grown Chardonnay

HARVEST DATE: October 6 - 9

PRODUCTION: 630 cases

ALCOHOL: 14.1%

PH: 3.36

TOTAL ACIDITY: 0.75g

BARREL PROGRAM: 40% New (Sirugue)

FERMENTATION DETAILS:

Each block/clone is hand harvest and whole cluster pressed separately to temperature controlled stainless steel tank. The juice is cold settled over night and drained to barrel for a cold one long fermentation. After primary the wine is allowed to only undergo partial malolactic fermentation. The wine is aged on its lees and stirred weekly in 40% new Sirugue barrels. The final blend is assembled just prior to bottling consisting of Old Wente, Wiemer and Dijon 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.

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