

# ROBERT STEMMLER



## Stemmlers Atop My Pinot List

By Bob Hosmon

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If one California winery has a reputation for premium pinot noirs, that winery is Robert Stemmler. Since the 1980s, it has been producing exceptional pinots in Sonoma County. The winery's latest release continues that tradition. In fact, their pinot noirs get better every year.

Consider the **2005 Robert Stemmler Estate Grown Pinot Noir**. Made from grapes grown in Sonoma's justly famous Carneros district, this easy-to-sip red is the perfect cocktail wine as well as complement to food dishes. Similarly, the **2005 Robert Stemmler Russian River Valley Nugent Vineyard Pinot Noir** is a lighter pinot with the refreshing taste of ripe cherries.

By contrast, the **2005 Robert Stemmler Ferguson Block Pinot Noir** has more robust, richer flavors, reminding me of very ripe cherries with a hint of raspberry in the aftertaste.

Finally, for those wanting a white, the **2005 Robert Stemmler Estate Grown Chardonnay** is Burgundian in style with full fruit flavor and just a hint of oak in the finish.

Serve with: I'd serve the Estate Grown and Nugent Vineyard pinots as an aperitif wine with country pate or with meals that include leg of lamb or sauteed veal. The Ferguson Block red is meant to be savored with rack of lamb or grilled lamb chops. The chardonnay complements lobster, stone crabs with butter sauce and any white fish.

Availability/suggested retail: Sold only in the best wine shops, the Estate Grown retails for \$36, the Nugent Vineyard for \$40 and the Ferguson Block for \$44. The chardonnay has a suggested price of \$34.