

STEMMLER

2011 RUSSIAN RIVER NUGENT VINEYARD PINOT NOIR

Stemmler wines are handcrafted, small lot Estate grown wines. The Nugent Vineyard was planted in 1997 under our guidance and vineyard management, and was recently acquired in full, making it our second Estate Vineyard. Eleven acres are planted to a mix of Dijon 115 and 667, with 5 acres of Pommard coming into production in 2011.

The 2011 Nugent Pinot is brilliant ruby in color, tinged with purple. The nose shows classic Russian River cherry and raspberry, along with vanilla, cedar, and fresh plum. The palate shows juicy black cherry and berry flavors, along with notes of iron shavings and espresso. Rich and mouth filling, this medium-full bodied Pinot remains lively, with fresh fruit flavors carrying through on the finish.



FRUIT: 100% Russian River Valley Estate Grown Pinot Noir, 65% Dijon 115, 30% Dijon 667, 5% Pommard.

HARVEST DATE: September 27-29, 2011

BOTTLING DATE: August 14, 2012

PRODUCTION: 873 CASES

ALCOHOL: 14.3%

PH: 3.71

TA: 6.0 g/L

BARREL PROGRAM: 30% New French Oak (Remond, Saury, Ermitage)

FERMENTATION DETAILS & AGING:

Our 115 and 667 clone Pinot Noir from the Nugent Vineyard was fermented in four separate lots, two of each clone. The lots underwent a cold-soak of 5-7 days before being slowly allowed to come up in temperature and inoculated with RC212 yeast. During fermentation their caps were punched down 4 times per day, with an occasional aerative pumpover. The 115 clone tanks were barreled down at dryness, while the 667 lots were left on the skins for two weeks of extended maceration. All lots were barreled down to about 30% new oak.

The lots of 115 and 667 were kept separate and underwent malolactic fermentation in barrel. They then aged on their lees for 10 months. We then tasted through all barrels, selecting our favorite blend of 27 barrels. These were racked to tank and bottled in August of 2012.

WEATHER ATTRIBUTES:

There is no doubt that 2011 was an unusual year in California weather-wise, with cool temperatures and lots of precipitation being the key factors. After a warm, sunny start to the year, temperatures dropped steadily, with daytime highs rarely breaking 80F and plenty of rain all the way through the end of June. Budbreak occurred about three weeks later than usual, thanks to the cold weather, and flowering was somewhat disrupted by the rain, resulting in a crop size 10-30% lower than average depending on the block.

Once the rain stopped, temperatures remained below normal throughout the summer, further slowing the ripening process. In some ways this was a good thing, as it allowed the fruit to ripen slowly, developing flavor without a huge jump in sugar levels. Everyone kept saying that this could lead to an exceptional harvest, barring rain in early October. As it turned out, the rain decided not to wait until October, with a massive storm dropping over an inch of rain on September 30 and October 1.

Fortunately, our Russian River fruit was ready to go, and seeing the rain in the forecast we began picking on September 27, picking the entire 11 acres in 3 days and getting the last bins to the winery just as the first drops of rain started to fall. The resulting fruit was beautiful, with all of the ripeness we look for in a warm year, but with more acidity and lower sugar.

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