

STEMMLER

2012 ANDERSON VALLEY PINOT NOIR

The inaugural release of the Stemmler Anderson Valley Pinot Noir is a beauty. Sourced from the Angel Camp vineyard in the North (“Deep”) End of the Anderson Valley, the 2012 growing season offered perfect conditions for ripening Pinot Noir in this cool AVA. We get a little bit of fruit from nine different blocks on this vineyard, planted to different clones and rootstocks. The resulting wine shows remarkable complexity, and displays the exquisite balance characteristic of the Anderson Valley.

Deep ruby in color, the 2012 Anderson Valley Pinot Noir opens with aromas of raspberry and black cherry, with undertones of forest floor and a touch of vanilla. The palate shows a spicier cherry, with briar, blackberry, and espresso. Structured and fairly rich for a medium bodied wine, intense fruit flavors linger on the finish.



FRUIT: 100% Pinot Noir, Dijon 828, 667, 115 & 777; David Bruce, Pommard, Swan, Wadenswil, and Martini clones

HARVEST DATE: October 1, 2012

BOTTLING DATE: January 24, 2014

PRODUCTION: 117 cases

ALCOHOL: 14.1%

PH: 3.8

TA: 5.7g/L

BARREL PROGRAM: French oak, 20% New (Remond)

FERMENTATION DETAILS:

After hand harvesting, the fruit was sorted and destemmed. We grouped the various clones into two tanks, one of “Dijon” clones, and one of “heirloom” clones from California. The Dijon clones were fermented at a higher temperature, with punchdowns to maximize extraction. The Heirloom clones were fermented cooler, using indigenous yeast and pumpovers for gentler extraction. After 21 and 14 days on the skins respectively, each lot was put to barrel to undergo malolactic fermentation. After aging for 15 months in oak, the final blend was assembled and bottled in January, 2014.

WEATHER ATTRIBUTES:

The season unfolded event-free, with normal budbreak, and good winter rains to fill the soil profile, giving us the resources for a promising season. Strong and even shoot growth is one of the benchmarks for a good season. Flowering occurred in late May, which is very normal, indicating we would pick in late September. Temperatures at flowering were mild, leading to a healthy fruit set. Most of the summer months continued with mild weather, allowing for less stress on the vines and causing a slightly larger berry size than normal, which is one of the reasons the 2012 was so bountiful.

The season continued quite perfectly for us growers, with no untimely weather occurrences; overall it was a mild to cooler season. September saw a few days of heat, which helped to push harvest into gear. And happily, harvest continued over the course of weeks, allowing us to focus on each of our vineyards, and blocks, picking them at peak maturity. After the stress of 2011 this was a wonderful gift. All our fruit was harvested before the first Fall rains visited the valley in mid-October.

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