

STEMMLER

2012 RUSSIAN RIVER WINSIDE VINEYARD PINOT NOIR

Stemmler wines are handcrafted, small lot Estate grown wines. The Winside Vineyard, formerly known as 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.

Deep ruby in color, the 2012 Winside Vineyard Pinot Noir shows classic RRV aromas of ripe black cherry and berry, along with an intriguing baking spice component. The palate shows more cherry, with raspberry aromas joined by briar and spice. The lush berry flavors contrast with rustic tannin, which provide a framework for the wine to carry through onto a long, rich finish.



FRUIT: 55% Dijon 115, 35% Dijon 667, 10% P

ommard from the Winside Vineyard

HARVEST DATE: August 30 – September 27, 2012

BOTTLING DATE: August 3, 2013

PRODUCTION: 1349 cases

ALCOHOL: 14.5%

PH: 3.72

TA: 6.0g/L

BARREL PROGRAM: 25% new French Oak

(Remond, Francois Frères, Saury, Gamba)

FERMENTATION DETAILS:

The cool 2012 growing season allowed the fruit to ripen slowly at the Winside Vineyard, slowly developing complex, concentrated fruit flavors. Because the weather remained moderate through September, there was no pressure to pick, and we were able to pick each block at the perfect level of ripeness. For this reason, harvest stretched out over four (relatively) leisurely weeks, with picking beginning in the 667 block, proceeding through the Pommard block, into the 115, and finally back to the 667 block to finish things off. Several lots were fermented separately, receiving anywhere from 2 to 4 punchdown per day, with skin contact times ranging from 12 to 28 days. Press and free run fractions were aged separately in French oak barrels (25% new), undergoing malolactic fermentation in barrel. After 10 months in barrel the final blend was assembled, with the majority of the blend composed of two lots of 115 and 667 co-fermented together, and the remainder made up of a few barrels each from various lots of 667, 115, and Pommard. The finished wine was bottled in August 2013.

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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