

STEMMLER

2013 ANDERSON VALLEY PINOT NOIR

The second release of the Stemmler Anderson Valley Pinot Noir takes what was accomplished in 2012 to a new level. Sourced from the Angel Camp vineyard in the North (“Deep”) End of the Anderson Valley, 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.

An intense nose of ripe berry, cherry, and dill leaps from the surface of this deep ruby, almost purple-colored wine. The palate is loaded with rich, ripe fruit—blackberry, cherry, and plum—with intriguing notes of citrus and pencil shaving adding layers and intrigue. The finish is rich and strikingly persistent.



FRUIT: 37% David Bruce, Swan, Wadenswil, and Pommard; 63% Dijon 115, 667, 777 & 828

HARVEST DATE: September 14 – 23, 2013

BOTTLING DATE: August 19, 2014

PRODUCTION: 264 cases

ALCOHOL: 14.1%

PH: 3.69

TA: 5.8 g/L

BARREL PROGRAM: 30% new French oak (Gamba)

FERMENTATION AND AGING DETAILS:

The Angel Camp Vineyard, source of our Anderson Valley Pinot Noir, was harvested in two passes, as the California heritage clones tend to ripen a little differently from the Dijon clones, and this allows us to let each mature to ideal ripeness. After hand sorting, the fruit is destemmed and fed to tank via gravity, where it rests cold for four to seven days before fermentation begins. Throughout fermentation the cap is punched down three or four times per day, with occasional pumpovers. Upon completion of fermentation the juice is barreled down to a mix of new and used French oak, where it undergoes malolactic fermentation. The wine then ages on the fine lees for about nine months until being blended and bottled just before the next harvest.

WEATHER ATTRIBUTES

After very cool growing seasons in back to back years (2011 & 2012), the 2013 vintage felt quite warm, although it was actually close to average for Northern California. Bud break occurred very early thanks to a warm spring, leading to concerns about an extremely early harvest, but we avoided any heat spikes throughout the summer, which slowed things down in the vineyard. With all of our vineyards (and seemingly everyone else's in Sonoma and Napa) tracking around the same sugar levels, the potential for too much fruit at once made everyone nervous, but cool weather at just the right times in early and late September created the spacing we needed. The 2013 calendar year was very dry, but fortunately heavy rains in November and December of 2012 provided enough moisture in the soil and water for irrigation to last the growing season. One small rain event on September 21st and 22nd created some worries, but little rain fell and strong winds dried the vineyards out quickly. Our harvest began at our Russian River Vineyard on September 2, and wrapped up in Carneros on October 8.

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