

# STEMMLER

## 2013 SONOMA COAST PINOT NOIR

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In 2013 we introduced a new wine to the Stemmler family, the Sonoma Coast bottling. Blended from our two estate vineyards, which both reside within the foggy Sonoma Coast AVA, this wine aims to show off coastal pinot noir at its finest, with elegance and richness in deft balance.

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*Medium ruby in color, with expressive aromas of blackberry, kirsch, cherry, watermelon and pencil lead. The palate shows bright cherry and raspberry, with fresh plum and spice notes on the finish. Earthy yet juicy, this supple Pinot shows wonderful finesse and depth.*



**FRUIT:** 61% Dijon 667 & 115 and Pommard from Winside vineyard and 39% Dijon 777,115, and Donum clone from the Lawler vineyard

**HARVEST DATE:** September 7 – October 8, 2013

**BOTTLING DATE:** August 19, 2014

**PRODUCTION:** 1052 cases

**ALCOHOL:** 14.1%

**PH:** 3.77

**TA:** 5.9 g/L

**BARREL PROGRAM:** All once, twice, and three times used French oak barriques

### FERMENTATION AND AGING DETAILS:

Our Sonoma Coast Pinot Noir is blended from many different fermentations, making it hard to generalize, but most lots cold-soak for five to seven days, before beginning spontaneous fermentation from indigenous yeast. During fermentation the cap is punched down two to four times per day, with the occasional pumpover to bring air to the yeast. Upon completion of primary fermentation, the must is left in contact with the skins for anywhere from two to ten days, and then barreled down to older French oak barrels. Malolactic fermentation occurs in barrel and generally lasts one to two months, at which point the barrels are moved to the cold cellar and left to age on the lees for another 10 months or so. In August the wine is racked, blended, and finally bottled, before heading to the cellar for another year or more of bottle aging before release.

### 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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