

# ROBERT STEMMLER

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Aromas of focused lemon, lime and apple with nuances of yeast, spice and bread dough. Up-front apple and pear into lingering lime and mineral, all focused around a very fleshy wine.

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**RELEASE DATE:** April 2005

**FRUIT:** 100% Chardonnay

**AGING:** 11 months in Burgundian cooperage

**WINE FIGURES:** Alcohol 14.5%, pH 3.47, TA 0.64 gm/100ml

**PRODUCTION:** 1,500 cases

**CLONES:** 1: Wiemer, Dijon 76, 2: Wente

**HARVEST DATES:** September 10 – 15, 2002

**HARVEST FIGURES:** Average Brix at Harvest was 24.5°

**FERMENTATION DETAILS:**

Whole cluster pressed. Fermented in French barrels. Cold 3 week fermentation. 100% malolactic fermentation. Aged sur lie in 50% new French oak. Stirred weekly.

**BARREL PROGRAM:** 50% New French Oak (40% Francois Freres, 40% Sirugue, 20%), 50% 1 – 2 year French Oak

**BOTTLING DATE:** August 7, 2003

**SOIL CHARACTERISTICS:** Haire Clay Loam

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