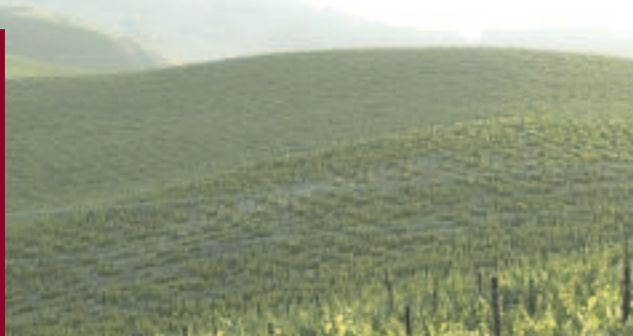
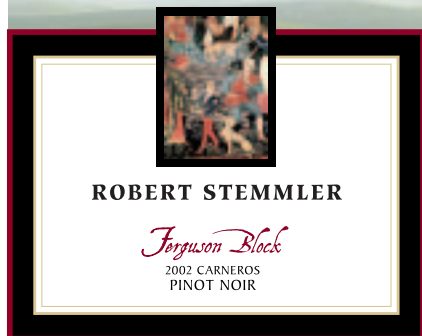


“Aromas of raspberry liqueur and blueberry compote dominate with hints of leather, sandalwood, anise and violets.

The velvety texture is held with acid balance.

Sweet raspberries accented with orange peel and mineral, finishing with dark chocolate.”

— Kenneth Juhasz, Winemaker



# ROBERT STEMMLER

## 2002 Ferguson Block Pinot Noir

UPDATED JANUARY 2006

### 92 HIGHLY DISTINCTIVE WINE

*“Rich and outgoing and simply brimming with ripe fruit from the start, this showy Pinot is seasoned with a full measure of sweet oak and its main themes of cherries are highlighted with vanilla, caramel and hints of dried flowers.”*

— Connoisseurs' Guide, June 2005

### 90 | Wine Enthusiast, December 2005

#### HIGHLY RECOMMENDED

*“Medium-light to medium ruby; attractive, fragrant, spicy, cedary, red cherry fruit aroma with overtones of vanilla and hints of charred oak; medium-full to full body; forward, rich, plush, supple, toasty, ripe cherry fruit flavors; medium-full tannin; lingering aftertaste. Shows distinct varietal character and is enjoyable now.”*

— California Grapevine, 2004

**RELEASE DATE:** May 2005

**FRUIT:** 100% Pinot Noir

**AGING:** 11 months in Burgundian cooperage

**WINE FIGURES:** Alcohol 14.2%, pH 3.65, TA 0.62 g/100ml, Residual sugar 0.5 g/l

**PRODUCTION:** 488 cases

**CLONES:** Old Martini Selection

**HARVEST DATES:** September 10, 2002

**HARVEST FIGURES:** Brix 26.5°

**FERMENTATION DETAILS:** 100% destemmed.

After destemming, grapes were cold soaked 3 – 4 days at 55°F to 58°F. Punched down daily. Inoculated with RC212 (Burgundian Isolated Yeast Strain). Fermentation up to 94°F. 14 days on skins  
**BARREL PROGRAM:** 60% New French Oak, 40% 1 – 2 year French Oak

**BOTTLING DATE:** August 7, 2003

**SOIL CHARACTERISTICS:** Haire Clay Loam

**VINE AGE:** 28 yrs

**VINEYARD VINE EXPOSURE:** Soft rolling hills

**VINE DENSITY:** 6 x 12, 605 vines / ac

**VINE TRELLISING:** 5 wire vertical

**YIELDS PER ACRE:** 5 lbs/v = 1.5 t/ac

**VINEYARD & CANOPY MANAGEMENT:** Our philosophy is simply low input, sustainable farming. We offset a spray with more intensive canopy management. Regular vineyard practices include suckering, tucking, shoot thinning, leafing/lateral removal and green thinning. The fruit from our

vineyards is hand harvested in small 1/2 ton bins. We use drip irrigation and modern technology (pressure bomb, ET calculations, weather station) to schedule our watering needs. On average, our vines get 60 gallons of water per season. We work with highly trained professionals who farm our vineyards throughout the year and have done so for many years.

**WEATHER ATTRIBUTES:** The rain in May 2002 turned out to be a positive as it refilled the soil profile and gave us great shoot growth, starting off a good season. However, the continued heat spikes which are always combined with low humidity, are harder on the plant/fruit. During the last 30 days pre-harvest, we were hit by two unusually hot and dry three day periods. The first heat spell hit around Labor Day when the fruit was still 2 weeks from its projected harvest date. With some extra water and the strong canopy that was built in Spring, the plants were fine. The second dry/hot spell followed 10 days later, but by then the fruit had matured and we were ready to harvest.

The last heat spell helped concentrate the flavors and the resulting 2002 Pinot Noirs are rich and luscious wines with lots of fruit, built around a strong, masculine frame. We know that you will enjoy this unusual but interesting vintage.