

ROBERT STEMMLER

technical data

The wines of Robert Stemmler are handcrafted, limited releases of estate grown varietals. The mission of our dedicated vineyard and winemaking team, in its pursuit of superior quality, is to produce world-class wines noteworthy in style and intensity.

2003 Estate Grown Chardonnay Carneros Appellation



Tasting Notes from our Winemaker, Kenneth Juhasz

"Aromas of almond, wet stone, lime, green apple and pineapple. A lush mouth feel with tightly wound apple and honey dew and a long mineraly finish."

CURRENT REVIEWS

2003 VINTAGE
A DISCOVERY PANEL FAVORITE
Carneros Appellation Discovery
Tasting: January 19, 2006

PAST VINTAGE REVIEWS

2002 VINTAGE
90 POINTS Wine Enthusiast
EXCELLENT Koeppl on Wine

2001 VINTAGE
4 1/2 STARS The Press Democrat
WINE OF THE WEEK The Press Democrat
90 POINTS Wine Country Living

quick facts

RELEASE DATE: Spring 2006
FRUIT: 100% Chardonnay
AGING: 11 months in Burgundian cooperage
WINE FIGURES: Alcohol 14.1%, pH 3.33, TA 0.63 gm/100ml
PRODUCTION: 359 cases

in the vineyard

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 2003 season started out with a wet spring which pushed bloom into the latter part of May. Due to the cool weather at bloom time the set was on the lighter side, causing crop levels to be on average 25-30% below normal. A moderate summer allowed the fruit to develop slowly, maintaining the natural acid and developing deep, rich flavors. Harvest started on September 17, just prior to the second heat spike (September 22). At Robert Stemmler we concentrate on Pinot Noir. Once harvest starts we normally have to work fast and furious and all of the fruit is harvested within 7-10 days. The same held true for 2003. We started

on the 17th and finished on the 24th and what an exciting time. Due to the slow growing season the 2003 wines have a wonderful structure and a silky texture. These wines will continue to develop slowly in the bottle and are perfect for cellaring. Enjoy.
SOIL CHARACTERISTICS: Haire Clay Loam

the vines

VINEYARD LOCATIONS: 1: 4-89, 2: Ferguson Vineyard
VINE AGE: 1: 11 years, 2: 30 years
VINEYARD VINE EXPOSURE: 1: Western Sloping Hill, 2: Soft rolling hills
VINE DENSITY: 1: 5 X 10 871 vines/ac, 2: 6 X 12 605 vines/ac
VINE TRELLISING: 1: 2 wire cal. sprawl, 2: 5 wire vertical
YIELDS PER ACRE: 1: 6 lbs/ac; 2.2 tons/ac, 2: 5 lbs/ac; 1.8 tons/ac
CLONES: 1: Dijon 76, 2: Wente

harvest

HARVEST DATES: September 26, 2003
HARVEST FIGURES: Average Brix at Harvest was 23.9° Field Blend

in the cellar

BARREL PROGRAM: 25% New French Oak (50% Francois Freres, 50% Sirugue, 75% 1 – 2 year French Oak
FERMENTATION DETAILS: Whole cluster pressed. Fermented in French barrels. Cold 3 week fermentation. 50% malolactic fermentation. Aged sur lie in 25% new French oak. Stirred weekly.
BOTTLING DATE: August 10, 2004

