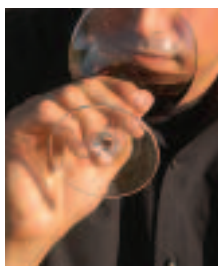


ROBERT STEMMLER

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 Ferguson Block Pinot Noir Carneros Appellation



Tasting Notes from our Winemaker, Kenneth Juhasz
"Aromas of smoke, leather, sassafras, cherry and raspberry. Great acidity, firm dark chocolate tannins and a concentrated cherry core. This is a wine to drink every year for the next ten and which will evolve beautifully over the coming years."

CURRENT REVIEWS

2003 VINTAGE
COMMENDED
Decanter World Wine Awards

PAST VINTAGE REVIEWS

2002 VINTAGE
92 POINTS Connoisseurs' Guide

85 POINTS Wine International

GOLD MEDAL
Dallas Morning News, April 21, 2006

2001 VINTAGE
RECOMMENDED Decanter

89 POINTS Wine Enthusiast

93 POINTS The Wine News

WINES OF THE YEAR Decanter

quick facts

RELEASE DATE: May 2006
FRUIT: 100% Pinot Noir
AGING: 11 months in Burgundian cooperage
WINE FIGURES: Alcohol 14.3%, pH 3.75,
TA 0.54 g/100ml
PRODUCTION: 264 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

VINE AGE: 29 yrs
VINEYARD VINE EXPOSURE: Soft rolling hills
VINE DENSITY: 6 x 12, 605 vines / ac
VINE TRELLISING: 5 wire vertical
YIELDS PER ACRE: 4 lbs/v = 1.0 t/ac
CLONES: Old Martini Selection

harvest

HARVEST DATES: September 17, 2003
HARVEST FIGURES: Brix 24.3°

in the cellar

BARREL PROGRAM: 60% New French Oak, 40%
1 – 2 year French Oak
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
BOTTLING DATE: August 12, 2004

