

# ROBERT STEMMLER

## 2003 Ferguson Block Pinot Noir Carneros Appellation



### Tasting Notes from our Winemaker

"Aromas of smoke, leather, saffras, 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."

**RELEASE DATE:** Spring 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

**CLONES:** Old Martini Selection

**HARVEST DATES:** September 17, 2003

**HARVEST FIGURES:** Brix 24.3°

**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 12, 2004

**SOIL CHARACTERISTICS:** Haire Clay Loam

Pairs well with braised chicken, cold duck, charcuterie, partridge, roasted turkey, roasted beef, lamb, veal, truffles and Gruyeres.

# ROBERT STEMMLER

## 2003 Ferguson Block Pinot Noir Carneros Appellation



### Tasting Notes from our Winemaker

"Aromas of smoke, leather, saffras, 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."

**RELEASE DATE:** Spring 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

**CLONES:** Old Martini Selection

**HARVEST DATES:** September 17, 2003

**HARVEST FIGURES:** Brix 24.3°

**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 12, 2004

**SOIL CHARACTERISTICS:** Haire Clay Loam

Pairs well with braised chicken, cold duck, charcuterie, partridge, roasted turkey, roasted beef, lamb, veal, truffles and Gruyeres.