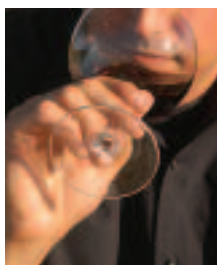


# ROBERT STEMMLER

## 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 Nugent Vineyard Pinot Noir Russian River Valley




Tasting Notes from our Winemaker, Kenneth Juhasz

"Aromas of ripe cherries, wild raspberries, rose petals, mineral and bacon compliment the fleshy mouth feel and flavors of blackberries, cherries, dark chocolate and espresso."

### CURRENT REVIEWS

2003 VINTAGE . . . . .

 Connoisseurs' Guide

**87 POINTS** California Grapevine

### PAST VINTAGE REVIEWS

2002 VINTAGE . . . . .

**90 POINTS** Connoisseurs' Guide

**HIGHLY RECOMMENDED**

California Grapevine

2001 VINTAGE . . . . .

**TOP 100 WINES** San Francisco Chronicle

**WINE OF THE YEAR** Decanter

**90 POINTS** Wine & Spirits

**90 POINTS** Wine Enthusiast

## quick facts

**RELEASE DATE:** May 2006

**FRUIT:** 100% Pinot Noir

**AGING:** 11 months in Burgundian cooperage

**WINE FIGURES:** Alcohol 14.4%, pH 3.80, TA 0.55 g/100ml, Residual sugar 1.0 g/l

**PRODUCTION:** 1,300 cases

## in the vineyard

**VINEYARD & CANOPY MANAGEMENT:** Joe Nugent and Robert Stemmler Winery share the same philosophy of low input, sustainable farming practices, one of which is to work our canopies more intensely to offset a spray. Part of our regular vineyard practice is suckering, tucking, shoot thinning, leafing/lateral removal and green thinning. Our vineyards are all hand harvested in small 1/2 ton bins. Nugent Vineyard is on drip irrigation and we use modern technology (pressure bomb, ET calculations, weather station) to schedule our watering needs.

**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:** Clay loam

## the vines

**VINEYARD LOCATION:** Russian River Guernville Road in Santa Rosa, CA

**VINE AGE:** Third commercial harvest

**VINEYARD VINE EXPOSURE:** Flat

**VINE DENSITY:** 4 X 7 1555 vine/ac

**VINE TRELLISING:** 2: 5 wire vertical

**YIELDS PER ACRE:** 4 lbs/vine, 3.11 tons/ac

**CLONES:** Equally mixed between Dijon 115 & 667

## harvest

**HARVEST FIGURES:** Brix 25.2°, pH 3.60, TA 0.59 g/100ml

**HARVEST DATE:** September 15 – 19, 2003

## in the cellar

**BARREL PROGRAM:** 55% New French Oak (50% Francois Freres, 20% Billon, 30% Remond) 45% 1 year French Oak

**FERMENTATION DETAILS:** 100% destemmed. After destemming, grapes were cold soaked 4 days at 55°F. Inoculated with RC-212 yeast strain. Fermentation up to 94°F to dryness. Remained on skins 14 days and pressed at completion of primary fermentation.

**BOTTLING DATE:** August 10, 2004

