

# ROBERT STEMMLER

## 2003 Nugent Vineyard Pinot Noir Russian River Valley



### Tasting Notes from our Winemaker

"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."

**RELEASE DATE:** January 2006

**FRUIT:** 100% Pinot Noir

**AGING:** 11 months in Burgundian cooperage

**WINE FIGURES:** Alcohol 14.1%, pH 3.80, TA 0.55 g/100ml, RS 1.0 g/l

**PRODUCTION:** 1,300 cases

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

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

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

**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.

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

**BOTTLING DATE:** August 10, 2004

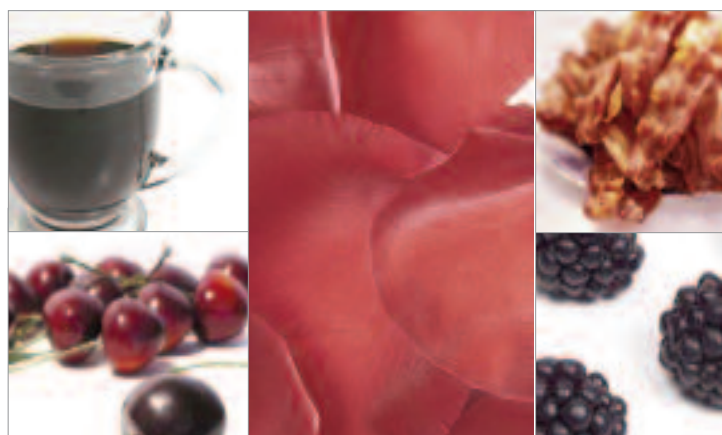
**SOIL CHARACTERISTICS:** Clay loam

### Connoisseurs' Guide to California Wine

Direct, red-cherry fruit is met with hints of toast and dried brush in the nose here, while ripeness shows a more prominent role in the wine's concentrated, fairly well-defined flavors. Only a bit of last minute heat and dryness keeps this one from higher award, and a couple of years in the cellar should ameliorate the slight finishing coarseness that presently holds it back.

# ROBERT STEMMLER

## 2003 Nugent Vineyard Pinot Noir Russian River Valley



### Tasting Notes from our Winemaker

"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."

**RELEASE DATE:** January 2006

**FRUIT:** 100% Pinot Noir

**AGING:** 11 months in Burgundian cooperage

**WINE FIGURES:** Alcohol 14.1%, pH 3.80, TA 0.55 g/100ml, RS 1.0 g/l

**PRODUCTION:** 1,300 cases

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

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

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

**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.

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

**BOTTLING DATE:** August 10, 2004

**SOIL CHARACTERISTICS:** Clay loam

### Connoisseurs' Guide to California Wine

Direct, red-cherry fruit is met with hints of toast and dried brush in the nose here, while ripeness shows a more prominent role in the wine's concentrated, fairly well-defined flavors. Only a bit of last minute heat and dryness keeps this one from higher award, and a couple of years in the cellar should ameliorate the slight finishing coarseness that presently holds it back.