

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 Pinot Noir Carneros Appellation




Tasting Notes from our Winemaker, Kenneth Juhasz

"Aromas of cherry pit and raspberry are accompanied by sandalwood, wet stone and coffee. Sweet chocolaty tannins create a wonderful structure with plum, raspberry and mineral, finishing with a long resonating close."

CURRENT REVIEWS

2003 VINTAGE

 91 Connoisseurs' Guide

84 POINTS California Grapevine

PAST VINTAGE REVIEWS

2002 VINTAGE

89 POINTS Connoisseurs' Guide

88 POINTS Wine & Spirits

HIGHLY RECOMMENDED

California Grapevine

90 POINTS The Pinot Noir Summit

2001 VINTAGE

91 POINTS Connoisseurs' Guide

BEST BUY Connoisseurs' Guide

quick facts

RELEASE DATE: May 2006

FRUIT: 100% Pinot Noir

AGING: 11 months in Burgundian cooperage

WINE FIGURES: Alcohol 14.5%, pH 3.74, TA 0.52 g/100ml, Residual sugar 0.5 g/l

PRODUCTION: 2,500 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: 1: Haire Clay Loam, 2: Adobe Clay, 3: Haire Clay Loam

the vines

VINEYARD LOCATIONS: 1: 2-89, 2: 4-90, 3: 4A

VINE AGE: 1: 12 yrs, 2: 11 yrs, 3: 27 yrs

VINEYARD VINE EXPOSURE: 1: Western sloping, 2: Western sloping, 3: soft rolling hills

VINE DENSITY: 1: 5 x 10, 871 vines / ac, 2: 6 x 8, 907 vines / ac, 3: 6 x 12, 605 vines / ac

VINE TRELLISING: 1: 5 wire vertical, 2: 5 wire vertical, 3: 5 wire vertical

YIELDS PER ACRE: 1: 4 lbs/v = 2.2 t/ac, 2: 5 lbs/v = 2.7 t/ac, 3: 4 lbs/v = 1.5 t/ac

CLONES: 46% Martini, 30% Roederer, 12% Swan, 5% Dijon, 4% Chalone, 3% Hanzell

harvest

HARVEST DATES: September 15 – 21, 2003

HARVEST FIGURES: Brix 24.2°

in the cellar

BARREL PROGRAM: 20% Billon, 5% Cadus, 35% Francois Freres, 20% Remond, 10% Saury, 10% Sirugue

FERMENTATION DETAILS: 100% Destemmed. After destemming, grapes were cold soaked 3 – 4 days. Inoculated with RC212 (Burgundian Isolated Yeast Strain). Fermented up to 92°F to dryness. Went to barrel "dirty" and aged on the lees into the spring. 60% New French Oak

BOTTLING DATE: August 2, 2004

