

ROBERT STEMMLER

2004 Nugent Vineyard Pinot Noir

Russian River Appellation



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2004 RUSSIAN RIVER PINOT NOIR

quick facts

RELEASE DATE: March 1, 2007

FRUIT: 100% Pinot Noir

AGING: 11 months in Burgundian cooperage

WINE FIGURES: Alcohol 14.6%, pH 3.58, TA 0.61 g/100ml

PRODUCTION: 2,024 cases

in the vineyard

The Nugent Vineyard is an 11 acre site in the heart of the Russian River Valley. The vineyard is a tightly spaced planting of Dijon clones.

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.

Tasting Notes from our Winemaker, Kenneth Juhasz

A forward bouquet of focused ripe strawberry, raspberry and boysenberry. Rich and broad in texture. Fruit driven with plum, salmonberry, marionberry and traces of minerality.

WEATHER ATTRIBUTES: In 2004 we experienced some unseasonably warm weather in early spring, which pushed the growing season forward. Flowering started in early May, two to three weeks early. The summer months were more moderate in temperature, allowing the vines to develop nicely without any major stress. Due to early flowering, our predicted harvest date was the end of August, again two to three weeks earlier than usual. The average temperature for the month of August was 82 degrees in our vineyard. We had only one heat spike on August 28th and 29th, which pushed harvest into gear and within five days all our fruit was picked. This meant we missed the second heat wave from September 4–9, which was lucky. 2004 was one of our earliest harvests, thanks to a warm spring and a moderate summer, which allowed the grapes to fully ripen. The reward is in the bottle, with rich, beautiful flavors packaged in luscious fruit. The 2004 wines have great length, full body, neither hot nor harsh as is often seen in a hot growing season. Fruit and tannins are nicely balanced. These wines will age and bring you joy in years to come.

SOIL CHARACTERISTICS: Clay Loam

harvest

AVERAGE: Brix 24.8°

HARVEST DATE: August 27 – 30, 2004

in the cellar

BARREL PROGRAM: 40% New French Oak

FERMENTATION DETAILS: The heat wave at the end of August afforded us the luxury of harvesting each of our clones at two different maturity parameters as well as fermenting one of the 667 lots with a small amount of whole cluster. Combining these five different versions of the site has created the most complex Nugent Vineyard Pinot Noir to date. The final blend is 5% whole cluster. The fruit was hand sorted, 95% destemmed and put to tank with the use of gravity. The must was cold soaked for 3–5 days before its native fermentation or being inoculated with a Burgundian yeast isolate. Fermentation temperatures reach between 92-95°F and last between 5–9 days. During fermentation the must was hand plunged and modified to each lot based on extraction and taste. Upon completion of fermentation, first press was blended to free run and hard-pressed wines were separated for later evaluation. The blend consists of 40% new French cooperage filled the same day to retain lees for aging. The wine was racked for blending in the spring and bottled in the summer.

BOTTLING DATE: July 11, 2005

Excellent Koepfel on Wine



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Connoisseurs' Guide