

# ROBERT STEMLER

The 2005 Chardonnay is a combination of three sites from The Donum Estate, the oldest of which is Ferguson planted in 1974 to the famous Wente Selection. The old vine depth of the Wente is what provides the back bone of our Chardonnay. A younger block of Dijon clone brings sweetness of ripe fruits, and lastly our Southern exposed block at Donum planted to Wiemer is what provides crisp acidity and perfume.



## 2005 CARNEROS CHARDONNAY Estate Grown

Intense aromatics of honeysuckle, white peach, ripe pear and hazelnuts. This full bodied Chardonnay, balanced by refreshing acidity, resonates lychee and candied lemon, while focusing on its salt, mineral and slate characteristics.

91  
POINTS *Connoisseurs' Guide*

90  
POINTS *Wine Spectator*

### FRUIT

100% Carneros Estate Grown Chardonnay

### PRODUCTION

1,500 cases

### HARVEST DATE

September 3 – 10, 2005

### FERMENTATION DETAILS

Whole cluster pressed. Fermented in French barrels. Cold 3 week fermentation. 100% malolactic fermentation. Aged sur lie in 30% new French oak. Stirred weekly.

### BARREL PROGRAM

Aged 11 months in Burgundian cooperage. 30% New French Oak (Francois Freres, Sirugue, Damy)

### WEATHER ATTRIBUTES

The 2005 vintage tested our patience (of course, we had no idea what was to come in 2006, but that's another story). With temperatures on the cooler side and soils fully saturated, our controls to limit vigor were minimal. Those tools we had, such as cover crop and heavy canopy management, did help greatly. Flowering was a bit later than normal, but cool, more moderate weather prevailed, slowing down the season.

A minor heat spike at the end of August got us excited and we expected to start harvesting shortly thereafter, but Mother Nature had a different idea. Cool temperatures marked most of September bringing ripening to a stop. We often talk about hang-time, but rarely do we have the luxury to practice it without sacrificing moderate alcohols. The 2005 vintage showed us what hang-time really means. Our normal veraison-to-harvest interval is 40 days; in 2005 the interval averaged 50-plus days for most of our blocks. As you can imagine, harvest did not really get started until the third and fourth weeks of September. Tasting the wines now, we can see that 2005 gave us rich flavors with depth and intensity, so I guess it was worth the wait. Cheers...

♻️ REDUCE - REUSE - RECYCLE

