

# ROBERT STEMMLER

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. The Ferguson block is the oldest portion of The Donum Estate. Planted in 1974 with Martini selection on St. George rootstock in gravelly loamy clay soils.



## 2005 CARNEROS PINOT NOIR Ferguson Block

Magical nuances of fresh raspberries and minerals. Expansive on the palate with red fruit, carbon and briar. There is a depth that only comes from old vines...this wine will age gracefully.

*Very Good* Keoppel on Wine

92 POINTS The Wine Report

### FRUIT

100% Carneros Estate Grown Pinot Noir

### PRODUCTION

700 cases

### HARVEST DATE

October 14, 2005

### FERMENTATION DETAILS

Hand sorted, entirely destemmed and put to tank with the use of gravity. Cold soaked for 3-5 days before its native fermentation or being inoculated with a Burgundian yeast isolate. Fermentation temperature reaches between 92-95°F and lasts between 5-9 days. During fermentation the must is hand plunged. Upon completion of fermentation, first press is blended to free run and hard pressed wines are separated for later evaluation. Barrels are filled the same day to retain lees for aging.

### BARREL PROGRAM

Aged 11 months in Burgundian cooperage. 50% New French Oak

### WEATHER ATTRIBUTES

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. This 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. 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

