

# 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.



> Also available in 375ml bottles <



## 2006 CARNEROS PINOT NOIR Estate Grown

A bouquet filled with an array of wild raspberries, strawberry, rhubarb, cherry, baking spice, clove, and cinnamon. Lively yet rich tannins embrace flavors of fresh blackberries nuanced by sage and finishing with minerality.

89 *California Grapevine*  
POINTS

*Exceptional* Dan Berger

### FRUIT

100% Carneros Estate Grown Pinot Noir

### HARVEST DATE

September 15 – October 20, 2006

### 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. 40% New French Oak

### WEATHER ATTRIBUTES

At the start of 2006, we experienced flooding with rainfall above normal continuing into the spring. This translated into vigorous shoot growth which had us pay more attention to canopy work during the season to ensure airflow. Flowering was a bit delayed due to a cool and wet spring causing above normal cluster size. The surprise was the number of berries per cluster, which was 30% above normal, resulting in a larger crop. July gave us a week of brutally hot weather, which had no impact on the fruit because of the early stage of development, but the canopies were compromised which slowed ripening at the end of the season. The interval from veraison to harvest was a lot longer, moving harvest into late September and even mid October, which is very unusual. We were quite aggressive during our green thinning with the goal of opening up the fruit zone and allowing better air circulation. Our job as vintners and growers is to bring out the best of that particular vintage. The challenging years are the ones we remember and 2006 was certainly one of those.

♻️ REDUCE - REUSE - RECYCLE

