

STEMMLER

CONNOISSEURS' GUIDE
TO CALIFORNIA WINE



OUR NEWLY RELEASED 2007 PINOT NOIRS AND CHARDONNAY
HIT HOME WITH THE CONNOISSEURS' GUIDE.

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P O I N T S

2007 STEMMLER

FERGUSON BLOCK PINOT NOIR

Wonderfully pure ripe-cherry fruit is overlain with hints of dried flowers and altogether lovely, creme-brulee sweetness from just the right touch of oak in the nose of this involving Pinot, and there is no let up in richness or depth in the refined flavors that follow. The wine is both mouthfilling and impeccably balanced with nary a suggestion of heaviness despite its ample weight, and its impressions of richness and range are equaled by those of brightness and vitality. As wholly compelling as it may be at the moment, this one can only get better with age, and hand- some rewards surely await those who can forego pulling its cork for another four or five years.

92 

P O I N T S

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NUGENT VINEYARD PINOT NOIR

Picking a favorite from the recent Robert Stemmler offerings is no easy task, and this intense, deeply filled and wonderfully vital wine matches its mate step for step. Like its well-bred partner from the Ferguson Block, it is absolutely filled with concentrated, optimally ripened, oak-enriched fruit. While perhaps not quite as firm as its slightly nervier sibling, it is never less than perfectly balanced, and it has the richness and depth and sheer fruity strength to develop famously for a good many years in the future.

90 

P O I N T S

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CARNEROS CHARDONNAY

Highly oaked and smacking of honey and at all points a wine of considerable substance and size, this bottling trades away grace for extra richness and flirts with being a bit heavy. It is firmed up by a bit of last-minute acid and comes up with plenty of depth and energy to balance its obvious viscosity. Its viscous, vaguely developed aspects suggest it will be enjoyed most if drunk up over the next couple of years.

REDUCE - REUSE - RECYCLE

