

STEMMLER

2007 NUGENT VINEYARD RUSSIAN RIVER PINOT NOIR

Stemmler wines are handcrafted, limited releases of estate grown varietals. The mission of our dedicated vineyard and winemaking team is to produce world-class wines noteworthy in style and intensity. The Nugent Vineyard is an 11-acre site located on relatively level ground in the heart of the Russian River Valley. Planted in 1997, the tightly-spaced vineyard boasts equal amounts of two Dijon clones of Pinot Noir.

Complex Bing cherry and ripe plum aromas combine with hints of spice and forest floor in the fruit-forward yet subtly earthy nose of this Pinot Noir. Vibrant, juicy cherry and cranberry flavors mingle with black plum and delicate traces of black tea and cloves enhance the long-lasting, supple and silky finish.



FRUIT: 100% Russian River estate grown Pinot Noir, 115, 667 clones
HARVEST DATE: September 15, 2007
PRODUCTION: 1100 cases
ALCOHOL: 14.4%
PH: 3.65
TOTAL ACIDITY: 0.64g/100ml

BARREL PROGRAM: 11 months in Burgundian cooperage, 45% new

FERMENTATION DETAILS:

Hand-sorted, fruit entirely destemmed and put to tank by gravity flow. Cold soaked before fermentation. Half of Dijon 667 fruit crushed, fermented with extractive yeast for full aromatics. The 115 clone was totally whole berry fermented, given less punchdowns and more pumpovers to extract lighter skin tannins. Pumpovers before 20° Brix, then three evenly spaced daily punchdowns until reaching 5° Brix. Each fermentation ended with pumpovers to allow the yeast to breath. Cap temperature during fermentation reached 94°F. Immediately after fermentation, first press is blended with free run and hard-pressed wines are separated for later evaluation. Barrels are filled the same day to retain lees for aging.

WEATHER ATTRIBUTES:

It is a pleasure to write about the 2007 vintage as there are few years that seem so perfect or give us such great results. 2007 was one of those benchmark years that shows the true potential of each block. Our best blocks did not improve as much as the lesser blocks because year in and year out they deliver the best fruit without much intervention, which is the sign of a truly great site. Our lesser blocks shone as climate, crop load and ripening all fell into place, giving us overall stellar quality.

2007 was a drier than normal year, with good winter chill and a nice even bud break in late February. The rains stopped early, but the soils almost reached the full point, which got us off to a good start. A fairly cool April slowed down growth making good use of the soil moisture. May was more temperamental – hot early days pushed bloom into gear, then cool, the hot again, causing shatter and giving us loose clusters and small berries. These are good quality indicators because a loose cluster stays free of rot and small berries give us a larger skin-to-juice ratio, resulting in more intense wines as pigments, tannins and flavors are in the skins.

The summer continued smoothly with only one heat spike in July, and otherwise a cool, moderate summer. The next big event happened around late August/early September as temperatures climbed into the 90's. Depending on the Brix or sugar level of your fruit, this can mean the start of harvest. That is our California dilemma! Most of our blocks were around 21° Brix, giving us the chance to let this heat pass; the following weeks were ideal, rewarding us with beautiful ripening weather. We picked over a period of almost six weeks, concentrating on each block as it reached perfect ripeness. This was a long harvest period as all of our fruit comes from our estate vineyard in Carneros or the Russian River appellation. In 2007, picking occurred around clones, not sites, starting with the Dijons, followed by Martini, Swan and Hanzell, and finishing with our Donum and Calera selections.

2007 was light in quantity, but gave us wines that are fully ripe, nicely balanced with good acidity, structure and sound pHs. These wines should age beautifully, but are pleasing young as they have such nice fruit expression. We are very proud of these wines. Enjoy.

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