

STEMMLER

2012 CARNEROS PINOT NOIR

The Stemmler Carneros Pinot Noir represents the cool, foggy climate of Carneros. The fruit is a mix of Dijon and heritage clones, with an average vine age of over a decade. Crafted to drink well at a young age, its moderate alcohol and bright acidity makes it a versatile wine, capable of pairing gracefully with a wide range of cuisines.

The 2012 Carneros Pinot Noir is medium ruby in color, with intense aromas of red berry, cherry, and Asian spice. The palate shows flavors of black cherry, raspberry, and that classic Carneros strawberry, along with vanilla notes. Fresh and spicy, with good acidity, this pinot leaves a lingering earthy impression that is unique to Pinot Noir from Carneros.



FRUIT: 100% Carneros Pinot Noir

HARVEST DATE: September 10-20 2012

BOTTLING DATE: July 17, 2013

PRODUCTION: 2003 CASES

ALCOHOL: 14.1%

PH: 3.61

TA: 6.0g/L

BARREL PROGRAM: French and Hungarian oak (20% new)

FERMENTATION DETAILS:

Our Carneros Pinot Noir is sourced from vineyards just up the road from our Estate Vineyard. The weather in 2012 was ideal in Carneros, allowing us to harvest wonderfully flavored fruit at low sugar levels. The grapes were hand-picked, sorted, and fermented in stainless steel tanks. Pumpovers were used to ensure extraction of flavor from the skins, and the wine was pressed at dryness, to undergo malolactic fermentation in oak barrels (French and Hungarian). After 10 months in barrel the wine was blended and bottled in July, 2013.

WEATHER ATTRIBUTES:

The season unfolded event-free, with normal budbreak, and good winter rains to fill the soil profile, giving us the resources for a promising season. Strong and even shoot growth is one of the benchmarks for a good season. Flowering occurred in late May, which is very normal, indicating we would pick in late September. Temperatures at flowering were mild, leading to a healthy fruit set. Most of the summer months continued with mild weather, allowing for less stress on the vines and causing a slightly larger berry size than normal, which is one of the reasons the 2012 was so bountiful.

The season continued quite perfectly for us growers, with no untimely weather occurrences; overall it was a mild to cooler season. September saw a few days of heat, which helped to push harvest into gear. And happily, harvest continued over the course of weeks, allowing us to focus on each of our vineyards, and blocks, picking them at peak maturity. After the stress of 2011 this was a wonderful gift. All our fruit was harvested before the first Fall rains visited the valley in mid-October.

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