



2004 MOUNTAIN CUVÉE, RHINEFARM VINEYARD SONOMA VALLEY



RHINEFARM VINEYARD

Steep hillside blocks with rocky, shallow soils of rhyolitic volcanic ash and alluvial wash are planted predominantly to Cabernet Sauvignon and Merlot, with small plantings of Cabernet Franc and Petit Verdot. Pervasive maritime breezes and long daylight exposure allow for slow, even ripening, resulting in deep color, intense flavor concentration and elegant balance in the wines.

HARVEST NOTES

An historically early start to the growing season resulted in the earliest recorded harvest on Rhinefarm. Unseasonably toasty temperatures in February were followed by rather balmy conditions throughout the spring and summer, allowing the slow development of complex flavors. Shortly after the start of harvest on August 15th, a significant heat spell resulted in crop reduction of some blocks that were very near optimum maturity, particularly Merlot. The final fruit of the season was brought in on September 30th, making 2004 the first vintage in Rhinefarm history that saw no grape harvesting in the month of October. In general the vintage can be characterized by low yields and high intensity of varietal flavors.

WINEMAKING

The fruit was hand picked and delivered to the winery in the cool morning hours, then destemmed and conveyed into stainless steel fermenters. Each block was fermented separately, with gentle, twice-daily pumpovers, pressed at dryness, and then racked into barrels. The wine was aged for 14 months in predominantly French oak; minimal use of American and Hungarian oak barrels added coconut and spice nuances. After blending, the finished wine was bottled unfinned and lightly filtered.

WINEMAKER TASTING NOTES

Delightfully fragrant, with aromas and flavors of red plum, red currant and black spice, this inviting red has a creamy mouthfeel and a long, smooth finish, with lingering cola and black cherry notes. Enjoyable now, it will continue to improve in the bottle over the next two to five years.

VARIETAL COMPOSITION:

54% Merlot
38% Cabernet Sauvignon
5% Cabernet Franc
3% Petit Verdot

BARREL AGING:

14 months
in predominantly French oak

BOTTLED:

April 2006

CASE PACK: 12/750ml

PRODUCTION: 2,423 cases

ALCOHOL: 14.4%

TA: 0.60 g/100ml

pH: 3.61

Jeff Bundschu
Sixth Generation Vintner

Linda Trotta
Winemaker

