

GUNDLACH BUNDSCHU

2004 RHINEFARM VINEYARD CABERNET FRANC

VINTAGE

An historically early start to the growing season resulted in the 146th harvest on Rhinefarm being the earliest on record. 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.

VINEYARD

This 4.6 acre block of Cabernet Franc was planted in 1999 on a secluded hillside at 100 feet elevation. With its southwestern exposure, considerable slope and rocky soils, this site is proving to be outstanding for Cabernet Franc. The vines must struggle to reach root depth, producing deeply colored, extracted and balanced wines.

WINEMAKING

Hand harvested in the cool morning hours, the fruit was destemmed and delivered to a stainless steel fermenter. The must was inoculated with a prepared yeast and received gentle pump-overs until it was pressed out. The wine aged for 16 months in French oak barrels, the primary cooper being St. Martin. Blending and a light filtration preceded bottling.

WINEMAKER TASTING NOTES

Intense aromas and lush flavors of boysenberries and myrtleberries, with a full, velvety mouthfeel supported by mature, well integrated tannins and oak. Bittersweet chocolate and blueberries with a touch of cream are evident in the broad finish. This opulent wine is captivating now, and will continue to improve for three to five years.

ANALYSIS

90% Cabernet Franc, 10% Merlot
Cases produced: 698

Harvested on September 9, 2004

Brix: 26.6

TA: 0.50 g/100ml

pH: 3.50

Bottled in March 2006

Alcohol: 14.5%

TA: 0.63 g/100ml

pH: 3.54



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

