



GUNDLACH
BUNDSCHU

EST. 1858

2004 TEMPRANILLO, RHINEFARM VINEYARD
SONOMA VALLEY

VINEYARD

The Tempranillo on Rhinefarm was planted in 1993 in the lower block of the vineyard, a section that sits literally across the street from the Carneros appellation border and shares the cooling benefits of the fog from the San Pablo Bay. The topsoil is only 22" to 30" deep, consisting of Huichica clay loam. Beneath, the compacted Carneros Bay sediment subsoil naturally restricts vigor. Vineyard cultural practices ensure healthy grapes and intensity of fruit: shoots are vertically positioned in the spring, leaves and laterals are pulled in early summer to promote dappled sunlight throughout the vine and immature bunches are thinned at véraison as needed.

VINTAGE

A 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 grapes to slowly develop complex flavors. Shortly after the start of harvest on August 15, 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 30, 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 in half-ton bins and delivered to the winery in the cool morning hours where it was destemmed and conveyed into stainless steel fermenters. The must fermented for 10 days in tandem with gentle pumpovers. The Tempranillo was pressed at dryness and the free run was separated from the press fraction. The wine was aged for 14 months in medium toast American and French oak barrels.

WINEMAKER TASTING NOTES

The 2004 Tempranillo shows classic aromas of plum, spice and grilled meat. On the palate, concentrated juicy flavors of blueberry, boysenberry and black currant are laced with vanilla and sweet spice and lifted by a full-bodied, finely-textured structure, culminating in a rich finish of dry chocolate, espresso bean and black spice. The 2004 vintage should age gracefully for five to seven years from vintage.



VARIETAL COMPOSITION:
100% Tempranillo

HARVEST DATES:
September 2004

BRIX: 23.3°

BOTTLED:
February 2006

PRODUCTION:
818 cases

ALCOHOL: 14.3%

TA: 6.2 g/L

pH: 3.79



Jeff Bundschu
Sixth Generation Vintner



Linda Trotta
Winemaker

