

# GUNDLACH BUNDSCHU

## 2004 RHINEFARM VINEYARD TEMPRANILLO ROSÉ

### VINTAGE & ORIGIN

An historically early start to the growing season resulted in the 146<sup>th</sup> 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 15<sup>th</sup>, 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<sup>th</sup>, 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.

Tempranillo, the cornerstone variety of Spain's Rioja region, is a relatively new grape to California and has shown great promise in our vineyard. This wine marks our third vintage for Tempranillo Rosé, a refreshing wine that is bursting with refreshing fruit and is an ideal wine for the hot days of summer.

### WINEMAKING

The fruit was hand picked in ½ ton bins and delivered to the winery in the cool morning hours where it was destemmed and conveyed to the fermenter. The must remained in contact with the skins for a short window to extract a light shade of color and bright berry and citrus flavors. The juice was drawn off of the skins and fermented at a cool temperature in stainless steel. Upon completion of fermentation a third of the wine was moved to neutral oak barrels for three months of aging. The resultant wine has a relatively full-bodied palate in tandem with exuberant fruit character.

### WINEMAKER TASTING NOTES

Vivid aromas and flavors of strawberry, red plum and kirsch characterize this light ruby-colored rosé. The fresh red fruit flavors make it sip more like a nervy light red than a typical rosé or blush wine. Bred for outdoor dining, this Spanish inspired rosé especially loves the grill, everything from fresh prawns brushed with olive oil to marinated flank steak.

### ANALYSIS

*Cases Produced: 193*

*Harvested on September 25, 2003*

Brix: 22.6                      TA: 0.51 g/100ml                      pH: 3.70

*Bottled in March, 2003*

Alcohol: 13.3%                      TA: 0.57 g/100ml                      pH: 3.44



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

