



GUNDLACH BUNDSCHU

EST. 1858

2006 MERLOT, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
 Estate grown, produced and bottled
 Sustainably farmed
 Rhyolitic Ash and Alluvial Wash soils at 70 to 105 feet elevation
 10 distinct blocks of Merlot harvested in 15 lots
 Seven- to 30-year-old clone 6 and 181 vines
 Yield 3.0 tons/acre

WINEMAKING

Harvest Dates: September 23–October 3
Brix at Harvest: 25.7°
TA at Harvest: 0.59g/100ml
pH at Harvest: 3.60
Vinification: Night harvested by hand in 15 lots
 Each lot processed separately based on distinct profile
 Three- to five-day cold soak
 Yeast strain D254

Concurrent primary and malolactic fermentation
 Extraction through pumpovers, tailored to phenolic profile of each lot
 Pressed before dryness and racked to barrels to complete fermentation
 Lees stirring for three months post fermentation
 Base blend assembled 15 months before bottling
 Final blend assembled two weeks before bottling
 Lightly fined by lot and filtered to bottle.

Oak Regimen: 17 months in 100% French oak, 40% new
 Medium tight grain, medium to medium- plus toast
 Primary coopers Nadalie, Treuil, Marchive



Composition: 93% Merlot
 5% Malbec
 2% Syrah

Bottled: May 2008
Case Pack: 12/750ml
Cases Produced: 5,695
Alcohol: 14.8%
TA at Bottling: 0.60g/100ml
pH at Bottling: 3.61

HARVEST NOTES

The 2006 growing season got off to a late, wet start on Rhinefarm, with budbreak beginning at the end of March and generous rainfall late into the spring. High soil moisture going into the growth period allowed the vines to develop large canopies that required vigilant taming to maintain ideal fruit-to-canopy ratios. A record-breaking heat wave in July helped put an end to vegetative growth and spurred the vines onto the business of ripening fruit. The harvest period was nearly perfect, and so in the end the fruit attained excellent phenolic maturity as well as nicely developed varietal characters.

WINEMAKER TASTING NOTES

A layered, brooding, complex wine with aromas of deep red cherry, strawberry, dried tobacco leaf and lavender. Enters soft, with black plum flavors that deepen into dark coffee, cocoa, smoke and earth and a smooth, velvet texture. Notes of minerality, dried sage and bright cherry return at the finish. Delicious upon release, this Merlot will benefit from five years of cellaring from vintage and continue to age gracefully for 10 to 12 years.

Jeff Bundschu
Sixth Generation Vintner

