



# GUNDLACH BUNDSCHU

EST. 1858

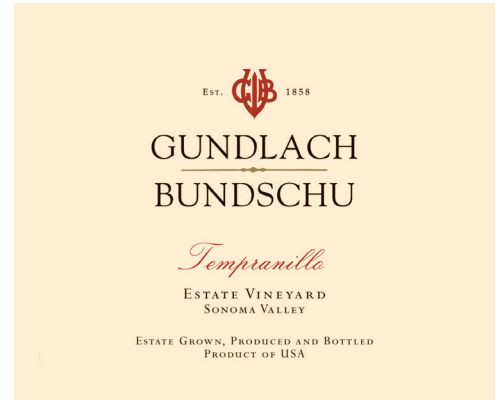
## 2009 TEMPRANILLO, ESTATE VINEYARD SONOMA VALLEY

**VINEYARD** Rhinefarm Estate Vineyard  
 Estate grown, produced and bottled  
 Sustainably farmed  
 Huichica clay-loam topsoil with light stream gravel deposits  
 One 4.6-acre vineyard block of Tempranillo  
 Clones: UC Davis 2, Mauro, Riscal  
 Yield 4.0 tons/acre

**WINEMAKING**  
*Harvest Date:* October 8, 2009

*Vinification:* Harvested by hand in the cool morning hours  
 Yeast strain EC1118  
 Fermented 18 days with twice-daily, gentle pump-overs

*Oak Regimen:* 14 months in 50% French, 50% American oak (35% new)



*Bottled:* March 17, 2011  
*Cases Produced:* 1,042  
*Alcohol:* 14.5%  
*TA at Bottling:* 0.55g/100ml  
*pH at Bottling:* 3.78

### HARVEST NOTES

The 2009 growing season lent itself well to producing some of our finest wines to date. Springtime was pleasantly warm and mild as flowering progressed, with only calm winds coming through the Petaluma gap. The heat of the spring and early summer was comfortably average as the vines developed a strong canopy. We progressed through summer and early fall with moderate weather that was both a winegrower and winemaker's dream.

### WINEMAKER TASTING NOTES

Intense aromas and flavors of brambly blackberry, dark blueberry and mission figs with layers of dark cocoa, fresh tobacco leaf and black pepper, and wisps of white floral and smoke. Refined structure with firm, smooth tannins and a long, lush finish full of chocolate, spice and fresh fig. The classic grape of the Rioja region of Spain, Tempranillo pairs perfectly with grilled and roasted meats, cured ham and cheeses. Delicious now, this wine will show best within eight years from vintage.

Jeff Bundschu  
Sixth Generation Vintner

Keith Emerson  
Winemaker

