



# GUNDLACH BUNDSCHU

EST. 1858

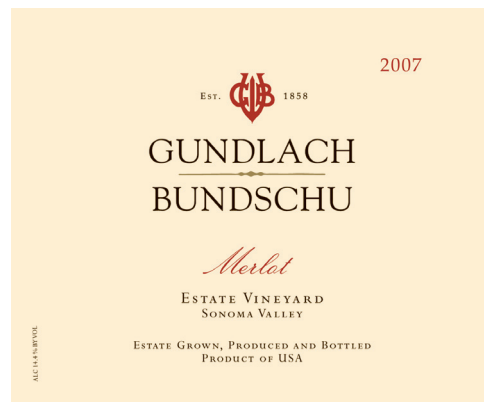
## 2007 MERLOT, ESTATE VINEYARD SONOMA VALLEY

**VINEYARD** Rhinefarm Estate Vineyard  
 Estate grown, produced and bottled  
 Sustainably farmed  
 Rhyolitic Ash and Alluvial Wash soils at 70 to 105 feet elevation  
 Ten distinct blocks of Merlot harvested in 15 lots  
 7- to 30-year-old clone 6 and 181 vines  
 Yield 2.5 tons/acre

### WINEMAKING

*Harvest Dates:* September 9–October 14  
*Brix at Harvest:* 25.5°  
*Vinification:* Night harvested by hand in fifteen 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 pump-overs, 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 twelve 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 cooper Nadalie



*Composition:* 84% Merlot  
 14% Cabernet Sauvignon  
 2% Malbec

*Bottled:* April 2009  
*Case Pack:* 12/750ml  
*Alcohol:* 14.4%  
*TA at Bottling:* 0.63g/100ml  
*pH at Bottling:* 3.65

### HARVEST NOTES

Generous on varietal concentration; stingy on yields. This sums up the outcome of the 2007 growing season and vintage. There was relatively early initiation of bud break which was followed by nearly perfect, mild climatic conditions throughout most of the season. This mild weather was especially welcomed since winter rainfall was nearly half of normal and so any big heat spikes in the spring or summer would put a lot of strain on water needs. The most pronounced characteristic of the season is small berry size. While leading to short yields, this has led to wines of astounding concentration and expression.

### WINEMAKER TASTING NOTES

Aromas of bing cherry and violets are followed by a soft, rich palate of concentrated black plum and berry flavors. Round, lush tannins add weight and a creamy texture. Finishes with generous black fruit, oolong tea leaf and vanilla. 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

