



GUNDLACH BUNDSCHU

EST. 1858

2007 MOUNTAIN CUVÉE, 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

WINEMAKING

Vinification: Hand harvested
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

Oak Regimen: 14 months in predominantly French oak
Some American & Hungarian oak add spice & coconut nuances



Composition: 52% Merlot
43% Cabernet Sauvignon
2% Malbec
2% Petit Verdot
1% Syrah
Case Pack: 12/750ml
Alcohol: 14.4%
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

Soft, rich aromas and flavors of blueberry preserves, red currants & vanilla cream, with a meaty texture and notes of sweet sage and herbs de provence. The long, chewy finish is full of dense berry and cocoa. A lush, fruit-forward wine intended to be enjoyed within five years of vintage.

Jeff Bundschu
Sixth Generation Vintner

