



GUNDLACH BUNDSCHU

EST. 1858

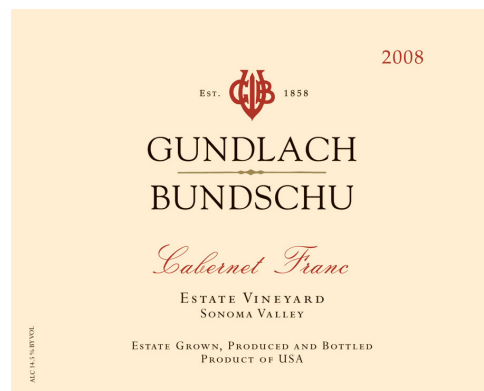
2008 CABERNET FRANC, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
 Estate grown, produced and bottled
 Sustainably farmed
 Rhyolitic Ash and Alluvial Wash soil at 100 feet elevation
 Single 4.6-acre block planted 1999
 Mt. Veeder clone
 Yield 4.0 tons/acre

WINEMAKING

Harvest Dates: October 2008
Brix at Harvest: 26.5°
Vinification: Harvested by hand in cool morning hours
 Destemmed to stainless-steel fermenters
 Yeast strain: Lalvin D254
 Gentle pumpovers throughout fermentation
 Free run separated from press-fraction
 Free run then transferred to barrels

Oak Regimen: 16 months in 100% French oak, 40% new
 Primary cooper St. Martin



Composition: 96% Cabernet Franc
 3% Petit Verdot
 1% Cabernet Sauvignon

Bottled: April 28, 2010

Cases Produced: 836

Alcohol: 14.5%

TA at Bottling: 0.66g/100ml

pH at Bottling: 3.75

HARVEST NOTES

In 2008, there was more springtime frost than usual, but we were lucky enough to not be greatly affected—unlike some of our neighbors. We found ourselves enduring erratic temperatures in May, with heat spikes followed by cool weather and very little rain. June and July brought heat in combination with smoke strewn across Northern California. Luckily, our grapes were not affected by the smoke to our north. While the harvest was busy at first, mid-September brought cooler weather which slowed ripening, allowing us to catch our breath, and finish out the season calmly. The strong 2008 vintage resulted in concentrated wines, full of distinctive character.

WINEMAKER TASTING NOTES

Aromas of violets, dried lavender and sweet pipe tobacco. Juicy, concentrated flavors of fleshy red plum, black cherry and boysenberry are framed by ripe, broad tannins that give the wine rich texture and weight and lead to a long velvety finish. Delicious upon release, the wine will continue to improve for three to seven years from vintage.

Jeff Bundschu
Sixth Generation Vintner

