



# GUNDLACH BUNDSCHU

EST. 1858

## 2008 CHARDONNAY, ESTATE VINEYARD SONOMA COAST

**VINEYARD** Rhinefarm Estate Vineyard  
 Estate grown, produced and bottled  
 Sustainably farmed  
 Huichica clay-loam soil with gravel deposits at 75 feet elevation  
 Two distinct blocks of Chardonnay harvested separately  
 One block 30-plus-year-old Wente clone; one block Robert Young clone  
 Yield 2.8 tons/acre

**WINEMAKING**  
*Harvest Dates:* September 8-9  
*Brix at Harvest:* 24.5°  
*Vinification:* Night harvested by hand in two lots  
 Each lot processed separately based on distinct profile  
 Whole-cluster pressed  
 Free run and press fractions vinified separately  
 24 hours cold-settled in stainless steel  
 Yeast strains Montrachet and indigenous  
 100% barrel fermented  
 Lees stirring for up to five months post fermentation  
 30% malolactic fermentation  
 Final blend assembled one month before bottling  
 Lightly fined as needed by lot and filtered to bottle

*Oak Regimen:* Nine months in 100% French oak, 10% new  
 Medium tight grain, medium to medium- plus toast  
 Primary coopers Darjaud et Jaegle, Mercier and Saury



*Composition:* 100% Chardonnay  
*Bottled:* August 2009  
*Case Pack:* 12/750ml  
*Cases Produced:* 1,907  
*Alcohol:* 14.6%  
*TA at Bottling:* 0.69g/100ml  
*pH at Bottling:* 3.48

### 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

Inviting aromas of honeysuckle, baked granny smith apple and Tahitian vanilla are followed by a soft, rich entry. The palate offers lush fruit flavors of meyer lemon and Asian pear with notes of toffee and cream. Distinctive minerality, crisp acidity, and a long bright finish make this chardonnay an ideal pairing for fish and shellfish.

Jeff Bundschu  
Sixth Generation Vintner

