



GUNDLACH BUNDSCHU

EST. 1858

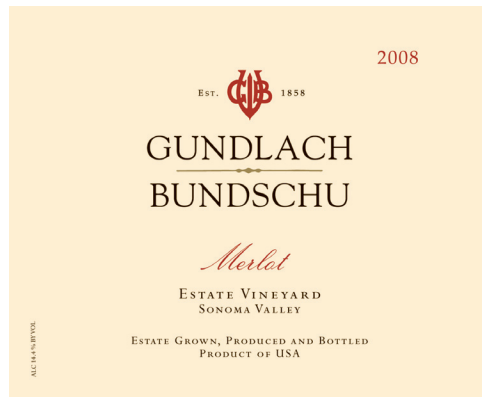
2008 MERLOT, ESTATE VINEYARD SONOMA VALLEY

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 3.5 tons/acre

WINEMAKING

Harvest Dates: September 5–October 15
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

Oak Regimen: 17 months in 100% French oak, 40% new
 Medium tight grain, medium- plus toast
 Primary cooper Nadalie



Composition: 88% Merlot
 7% Petit Verdot
 3% Cabernet Sauvignon
 2% Malbec

Cases Produced: 1,780
Bottled: April 2010
Case Pack: 12/750ml
Alcohol: 14.4%
TA at Bottling: 0.66g/100ml
pH at Bottling: 3.64

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 Bing cherry and violets are followed by a full, velvety palate of opulent black cherry, black plum and berry flavors, with notes of mocha, fresh tobacco leaf and chai spices. Round tannins add weight and a lush texture and lead to a lingering, creamy finish. Delicious upon release, this Merlot will benefit from five years of cellaring from vintage and continue to age gracefully for at least ten years.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

