



# GUNDLACH BUNDSCHU

EST. 1858

## 2008 PINOT NOIR, ESTATE VINEYARD SONOMA COAST

**A few weeks ago, we all raised our glasses to the new year with optimism and enthusiasm for good things to come in 2011. Here is our first contribution.**

### **Introducing the 2008 vintage of Gundlach Bundschu Estate Pinot Noir.**

<b>PROFILE</b>	The 2008 Estate Pinot Noir is an elegant and vivacious wine that pairs a classic character and complexity with depth and lush fruit. Balanced, food-friendly and distinctive.
<i>Winemaker</i>	Winemaker Keith Emerson joined us shortly after the 2008 harvest, and his touch is evident in the refined elegance and concentration of 2008 vintage of pinot noir.
<i>Vintage</i>	The 2008 harvest is remembered by many for the springtime frost and summer fires that challenged our neighbors throughout Northern California. Here on Rhinefarm we were unaffected by these events, and the pinot noir enjoyed dry, warm growing season, resulting in concentrated wines, full of distinctive estate character.
<i>Vineyard</i>	Just 8 miles from San Pablo Bay, the 10 blocks of Pinot Noir on our Estate Vineyard lie between 60 to 100 feet above sea level, in the clay-loam and light-stream gravel soils that characterize this ancient sea-bed. Wines from this section of the vineyard (pinot noir, chardonnay & gewurztraminer) carry the Sonoma Coast appellation, to accurately reflect the cool climate character of this site.
<i>Vines</i>	Heritage selection vines up to 40 years old give the wine its distinctive aromatics and classic elegance. Seven year old Pommard 5, Dijon 115, 667 and 777 clones are the source of its depth and rich fruit flavors.
<i>Tasting Notes</i>	Deep garnet color and layered aromas of berries, dried rose petals and black spice. Silky palate of brambly red and black berry, black cherry and an element of warm earth and forest floor. Draws to a long elegant finish with rich espresso notes. Will continue to improve with three to seven years cellaring from vintage.

#### **DETAILS**

<i>Harvest Dates:</i>	August 29–September 11
<i>Oak Regimen:</i>	12 months in 100% French oak (40% new) Tonnellerie Remond, fine grain, medium toast
<i>Composition:</i>	100% Pinot Noir
<i>Bottled:</i>	Jan 2010
<i>Case Pack:</i>	12/750ml
<i>Cases Produced:</i>	2,298
<i>Alcohol:</i>	14.5%

