



GUNDLACH BUNDSCHU

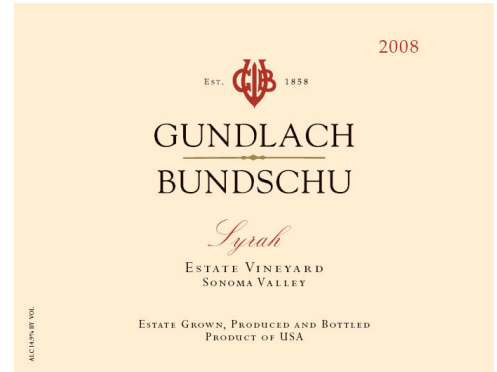
EST. 1858

2008 SYRAH, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
 Estate grown, produced and bottled
 Sustainably farmed
 Rhyolitic Ash and Alluvial Wash soils at 210 feet elevation
 Six acres in two blocks planted 1999 and 2000
 Syrah Noir clone
 Yield 4.0 tons/acre

WINEMAKING

Harvest Dates: October 2007
Brix at Harvest: 26.0°
Vinification: Harvested by hand in cool morning hours
 Destemmed to stainless-steel fermenters
 Rhone yeast strain
 12-day concurrent primary and malolactic fermentation
 Gentle pumpovers throughout fermentation
 After single racking in tank transferred to barrels
Oak Regimen: 14 months in 100% French oak, 40% new
 Primarily Burgundian-coopered, high toast



Composition: 97% Syrah
 3% Petit Verdot
Bottled: June 2010
Cases Produced: 835
Alcohol: 14.9%
TA at Bottling: 0.59g/100ml
pH at Bottling: 3.82

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

Rich aromas and flavors of brambly blackberry, cocoa, espresso and black cherry, with a lush texture. Long lasting finish has notes of raspberry mocha. Will continue to improve with age up to five years from vintage.

Jeff Bundschu
Sixth Generation Vintner

