



GUNDLACH BUNDSCHU

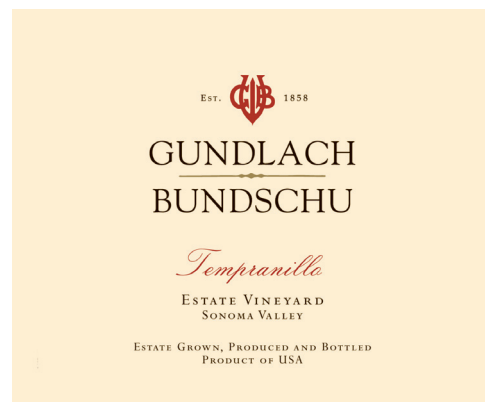
EST. 1858

2008 TEMPRANILLO, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
Estate grown, produced and bottled
Sustainably farmed
Huichica clay-loam topsoil with light stream gravel deposits
One 4.6-acre vineyard block of Tempranillo
Clone UC Davis 2
Yield 3.2 tons/acre

WINEMAKING

Harvest Date: September 2008
Brix at Harvest: 24.5°
Vinification: Harvested by hand in the cool morning hours
Yeast strain EC1118
Fermented 14 days with twice-daily, gentle pump-overs
Oak Regimen: 14 months in 100% American oak (35% new)



Bottled: March 2010
Cases Produced: 694
Alcohol: 14.5%
TA at Bottling: 0.55g/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

Intense aromas and flavors of brambly blackberry, deep black cherry and mission figs, with layers of meaty hickory, cinnamon, black pepper and anise spice as often found in classic tempranillo. The firm, smooth tannins of this medium to full-bodied red draw the flavors into a long, chewy finish. Delicious now, this wine will show best within eight years from vintage.

Jeff Bundschu
Sixth Generation Vintner

