



# GUNDLACH BUNDSCHU

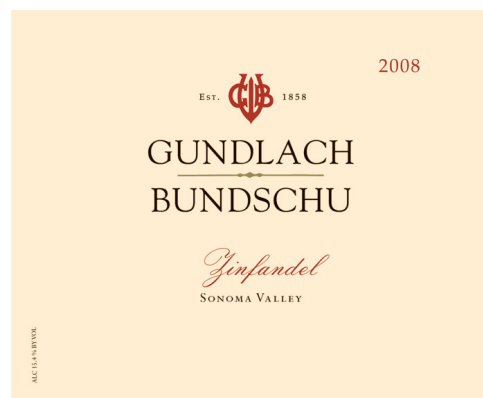
EST. 1858

## 2008 ZINFANDEL SONOMA VALLEY

**VINEYARD** Sourced primarily from the Estate Vineyard  
Rhyolitic Ash and Alluvial Wash soils at 220 feet elevation  
Single eight-and-a-half-acre block planted 1976  
La Paz clone  
Yield 2.0 tons/acre

### WINEMAKING

*Harvest Dates:* September 16-26, 2008  
*Vinification:* Harvested by hand in cool morning hours  
Destemmed to stainless steel fermenters  
Yeast strains Prise de Mousse  
12-day primary fermentation, followed by  
malolactic fermentation in barrel  
Gentle pump-overs throughout fermentation  
Free run separated from press-fraction  
After single racking in tank transferred to barrels  
Filtered to bottle  
*Oak Regimen:* 15 months in 100% American oak, 35% new



*Bottled:* March 18, 2010  
*Case Pack:* 12/750ml  
*Cases Produced:* 1,100  
*Alcohol:* 15.4%  
*TA at Bottling:* 0.62 g/100ml  
*pH at Bottling:* 3.89

### 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 of black cherry, strawberry, nutmeg and white pepper. Layers of plush cherry, black plum and wild strawberry flavors are laced with lavender and spice. Medium- to full-bodied, with a silky, creamy structure and a long finish of rich fruit and spice. Ideal cellar time is two to seven years from vintage date. Pair with short ribs, grilled pork, fresh figs and blue cheeses.

Jeff Bundschu  
Sixth Generation Vintner

