



# GUNDLACH BUNDSCHU

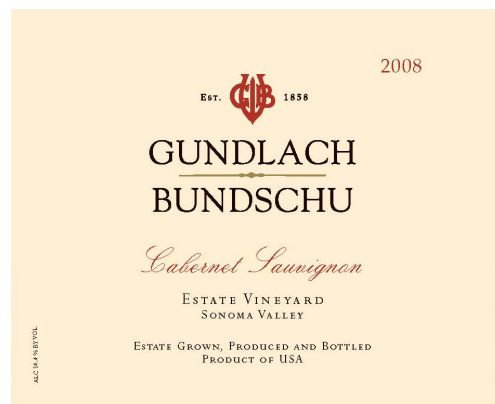
EST. 1858

## 2008 CABERNET SAUVIGNON, ESTATE VINEYARD SONOMA VALLEY

**VINEYARD** Rhinefarm Estate Vineyard  
 Estate grown, produced and bottled  
 Sustainably farmed  
 Shallow rhyolitic ash and alluvial wash soils  
 Steep, south-westerly facing slopes from 150 to 300 feet elevation  
 24 distinct blocks planted 1976–1999, harvested in 25 lots  
 Martini selection; Clones 8 and 337  
 Yield 2.5 tons/acre

**WINEMAKING**  
*Harvest Dates:* September 27 - October 25  
*Brix at Harvest:* 26.0°  
*Vinification:* Harvested by hand  
 Each lot processed separately based on distinct profile  
 Three- to five-day cold soak  
 Up to 28 days skin contact for most lots  
 Yeast strains D254  
 Extraction through gentle pump-overs, tailored to each lot  
 Base blend assembled ten months before bottling  
 Final blend assembled two weeks before bottling

*Oak Regimen:* 18 months in 100% French oak, 40% new  
 Medium tight grain, medium- plus toast  
 Primary coopers Vicard and Mercier



*Composition:* 88% Cabernet Sauvignon  
 5% Petit Verdot  
 4% Cabernet Franc  
 3% Malbec

*Cases Produced:* 3,334  
*Bottled:* May 2010  
*Case Pack:* 12/750ml  
*Alcohol:* 14.4%  
*TA at Bottling:* 0.60g/100ml  
*pH at Bottling:* 3.74

### 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 small-berried, evenly ripe fruit, and concentrated wines full of distinctive character.

### WINEMAKER TASTING NOTES

Generous aromas of blueberry and cassis with wisps of violets and lavender. Dense, vibrant flavors of polished black fruit, including black currant, black plum and blackberries, dusted with dark cocoa and a touch of graphite. Concentrated and lush on the palate, with opulent fruit, velvety texture, beautifully integrated oak notes and round, smooth tannins. Bright acidity draws the rich berry flavors through the exceptionally long finish. Delicious upon release; optimal cellaring time 4 to 15 years from vintage.



Jeff Bundschu  
Sixth Generation Vintner



Keith Emerson  
Winemaker

