



GUNDLACH BUNDSCHU

EST. 1858

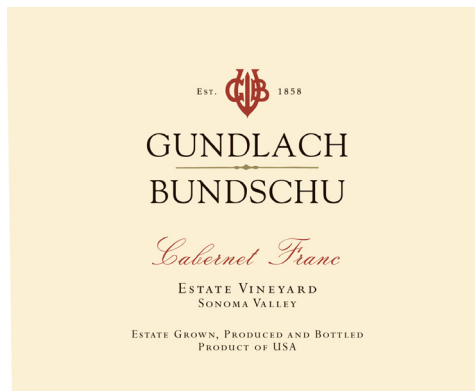
2009 CABERNET FRANC, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
 Estate grown, produced and bottled
 Sustainably farmed
 Rhyolitic Ash and Alluvial Wash soil at 100 feet elevation
 Single three-acre block planted 2005
 Mt. Veeder clone
 Yield 4.0 tons/acre

WINEMAKING
Harvest Dates: October 16, 2009

Vinification: Harvested by hand in cool morning hours
 Destemmed to stainless-steel fermenters
 Yeast strain: Lalvin D254
 Gentle pumpovers throughout fermentation
 Free run separated from press-fraction
 Free run then transferred to barrels

Oak Regimen: 16 months in 100% French oak, 40% new
 Primary cooper St. Martin



Composition: 92% Cabernet Franc
 3% Petit Verdot
 3% Malbec
 2% Cabernet Sauvignon

Bottled: March 24, 2011

Cases Produced: 943

Alcohol: 14.5%

TA at Bottling: 0.52g/100ml

pH at Bottling: 3.78

HARVEST NOTES

The 2009 growing season lent itself well to producing some of our finest wines to date. Springtime was pleasantly warm and mild as flowering progressed, with only calm winds coming through the Petaluma gap. The heat of the spring and early summer was comfortably average as the vines developed a strong canopy. We progressed through summer and early fall with moderate weather that was both a winegrower and winemaker's dream.

WINEMAKER TASTING NOTES

Classic aromas of violets, lavender, cocoa and deep red fruit. Juicy, dark fruit flavors of blueberry, blackberry and boysenberry with lush dark chocolate. The wine's rich texture and weight lead to a long velvety finish. Delicious upon release, the wine will continue to improve up to ten years from vintage.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

