



GUNDLACH BUNDSCHU

EST. 1858

2009 CHARDONNAY, ESTATE VINEYARD SONOMA COAST

VINEYARD Rhinefarm Estate Vineyard
Estate grown, produced and bottled
Sustainably farmed
Huichica clay-loam soil with gravel deposits at 75 feet elevation
Three distinct blocks of Chardonnay harvested separately
Two blocks 30-plus-year-old Wente clone; one block Robert Young clone
Yield 3.5 tons/acre

WINEMAKING

HARVEST DATES: September 17-27
BRIX AT HARVEST: 24.0°
VINIFICATION: Night harvested by hand in three lots
Each lot processed separately based on distinct profile
Whole-cluster pressed
Free run and press fractions vinified separately
48 hours cold-settled in stainless steel
Yeast strains CY 3079 and indigenous
80% barrel fermented; 20% Tank fermented
Lees stirring for up to five months post fermentation
0% malolactic fermentation
Final blend assembled one month before bottling
Filtered to bottle

OAK REGIMEN: Nine months in 100% French oak, 10% new
Medium tight grain, medium to medium- plus toast
Primary coopers Darjaud et Jaegle and Tonnellerie O

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

Bursting with aromas and flavors of fresh meyer lemon, key lime, asian pear and granny smith apples. Round and lush with good weight, yet refreshing acidity and minerality. Long, mouthwatering finish of citrus with a touch of toffee and cream. An ideal pairing for fish prepared with citrus butter, oysters and all shellfish.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker



Composition: 100% Chardonnay
Bottled: July 2010
Case Pack: 12/750ml
Cases Produced: 3,310
Alcohol: 14.2%
TA at Bottling: 0.53g/100ml
pH at Bottling: 3.55

