



GUNDLACH BUNDSCHU

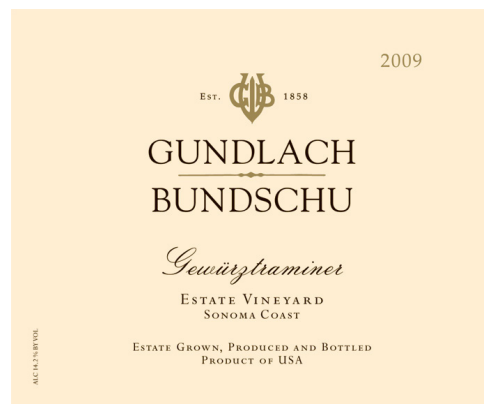
EST. 1858

2009 GEWÜRZTRAMINER, ESTATE VINEYARD SONOMA COAST

VINEYARD Rhinefarm Estate Vineyard
 Estate grown, produced and bottled
 Clay loam soils with gravel deposits at 70–100 feet elevation
 11 acres of Martini selection vines planted in 1969, harvested in two lots
 11 acres of clone 47 vines planted in 2005, harvested in three lots
 Yield 3.5 tons/acre

WINEMAKING

Harvest Dates: August 31 - September 2
Brix at Harvest: 23.9°
Vinification: Night-harvested by hand in five separate lots
 Whole cluster pressed, 48 hour cold-settled
 20% of the grapes were frozen for 48 hours, thawed, then whole cluster pressed for richness and texture
 Yeast strain VL1
 100% stainless steel fermented to completion



Composition: 100% Gewürztraminer
Bottled: January 2010
Case Pack: 12/750ml
Cases Produced: 1,850
Alcohol: 14.2%
TA at Bottling: 0.53g/100ml
pH at Bottling: 3.44

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

Fragrant orange blossom, sweet orange zest and white flower aromas with wisps of clove and coriander. Crisp yet creamy flavors of blood orange, white pear, lychee and kiwi fruit with a drop of meyer lemon. Lush fruit flavors lead to a dry, vibrant finish that lasts for a long time. Wonderfully bright and fresh in its youth, this classic, dry Gewürztraminer will continue to develop richness up to fifteen years from vintage.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

