



GUNDLACH BUNDSCHU

EST. 1858

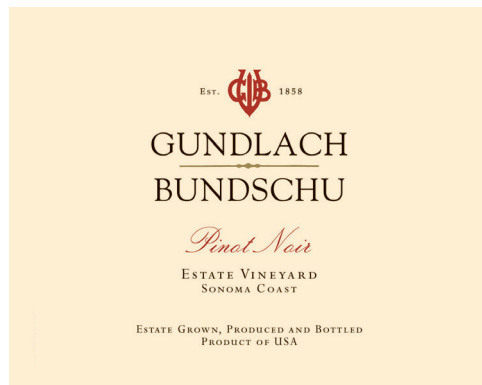
2009 PINOT NOIR, ESTATE VINEYARD SONOMA COAST

VINEYARD Rhinefarm Estate Vineyard
 Estate grown, produced and bottled
 Sustainably farmed
 Huichica clay-loam topsoil with light stream gravel deposits
 10 vineyard blocks of Pinot Noir harvested in 16 winery lots
 Heritage selection vines up to 40 years old
 Seven-year-old Dijon 115, 667 and 777 clones
 Yield 3.5 tons/acre

WINEMAKING

Harvest Dates: September 8–September 18
Vinification: Night harvested by hand in 10 lots
 Each lot processed separately based on distinct profile
 Three- to five-day cold soak
 Yeast strains RC212
 Each lot fermented 14 days with twice-daily, gentle pump-overs
 Pressed before dryness to complete fermentation in barrel
 Final blend assembled one month before bottling

Oak Regimen: 10 months in 100% French oak (40% new)
 Fine grain, medium toast to medium-plus toast
 Primary cooper Tonellerie Remond



Composition: 100% Pinot Noir
Bottled: August 2010
Case Pack: 12/750ml
Cases Produced: 3,500
pH at Bottling: 3.79
TA at Bottling: 0.55g/100ml
Alcohol: 14.4%

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

Rich, ripe and layered, delivering distinctive aromas and juicy flavors of fleshy black plum & fresh bing cherries laced with dried rose petal, cardamom and ceylon tea. Silky, almost creamy texture, the smooth tannins draw fresh fruit flavors to a long elegant finish. Will continue to improve with three to seven years cellaring from vintage date.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

