



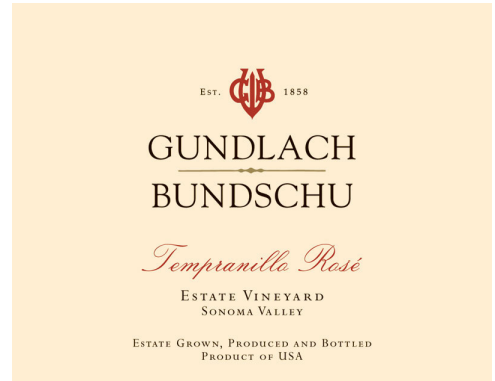
GUNDLACH BUNDSCHU

EST. 1858

2009 TEMPRANILLO ROSÉ, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
Estate grown, produced and bottled
Clay loam soils with gravel deposits at 70–100 feet elevation
Five Acres of Riscal, Mauro and UCD 2 clones, planted 1993
Yield 4.0 tons/acre

WINEMAKING
Harvest Date: October 8th
Brix at Harvest: 25.0°
Vinification: Harvested by hand in half-ton bins during cool morning hours
Destemmed, and conveyed direct to tank
Must left on skins for 24–48 hours to extract light color and berry phenolics
Juice drained off skins and fermented at cool temperatures
Yeast strain: VL-1
100% stainless-steel fermentation to completeness



Composition: 86% Tempranillo
14% Pinot Noir
Bottled: February 2009
Cases Produced: 292
Alcohol: 14.8%
TA at Bottling: 0.75g/100ml
pH at Bottling: 3.34
RS: 0.05%

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

Intense salmon-pink color and lifted floral aromas, the flavors are packed with layers of wild raspberry, strawberry, blueberry and a touch of tangerine. The rich texture and hint of meatiness remind you this is Tempranillo. Bright blueberry and citrus flavors on the crisp finish complete this quenching wine. A perfect summer sipper, or pairing for a light salad of golden beets, blood orange and frisee, the 2009 Tempranillo Rosé also has the complexity to pair with charcuterie, mild cheeses and shellfish.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

