



GUNDLACH BUNDSCHU

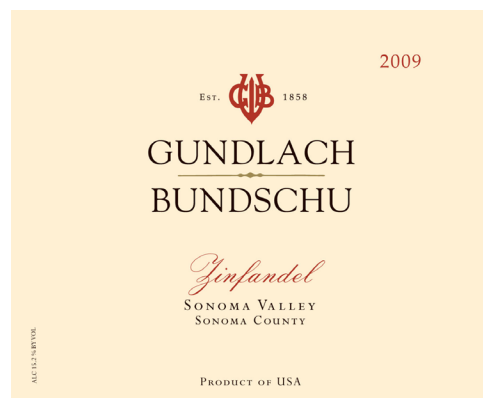
EST. 1858

2009 ZINFANDEL SONOMA VALLEY, SONOMA COUNTY

VINEYARD Sourced primarily from the Estate Vineyard
Rhyolitic Ash and Alluvial Wash soils at 220 feet elevation
Single eight-and-a-half-acre block planted 1976
La Paz clone
Yield 2.0 tons/acre

WINEMAKING

Harvest Dates: September 25, 2009
Vinification: Harvested by hand in cool morning hours
Destemmed to stainless steel fermenters
Yeast strains Prise de Mousse
15-day primary fermentation
Gentle pump-overs throughout fermentation
Free run separated from press-fraction
After single racking in tank transferred to barrels
Barrels stirred weekly through malolactic fermentation
Filtered to bottle
Oak Regimen: 15 months in 50% French, 50% American oak; 35% new



Bottled: March 18, 2011
Case Pack: 12/750ml
Cases Produced: 1,144
Alcohol: 15.2%
TA at Bottling: 0.62 g/100ml
pH at Bottling: 3.85

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

Explosive aromas of ripe berries, fresh lilac and white pepper demand attention, and are mirrored in the lush and juicy flavors of fresh brambly blackberries and boysenberry preserve. Fine-grain French oak adds creaminess to the texture, while the American oak contributes notes of spice that linger through a long, rich finish. Ideal cellar time is two to seven years from vintage date. Pair with short ribs, grilled pork, fresh figs and blue cheeses.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

