



# GUNDLACH BUNDSCHU

EST. 1858

## 2010 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 1969, harvested in 2 lots  
 11 acres of clone 47 vines, planted 2005, harvested in three lots  
 Yield 3.5 tons/acre

### WINEMAKING

*Harvest Dates:* September 9 - September 14  
*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  
 90% stainless steel fermented to completion  
 10% fermented in neutral oak

### HARVEST NOTES

The cool 2010 growing season allowed for extended hang time producing elegant wines with concentrated flavors, bright fruit and balanced natural acidity.

### WINEMAKER TASTING NOTES

Fragrant aromas of orange blossom, tangerine, white flowers and a wisps of coriander. Crisp yet complex flavors of ruby grapefruit, fresh lychee, kiwi and meyer lemon with notes of warm spice and lush texture. Fresh 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 complexity up to fifteen years from vintage.



*Composition:* 100% Gewürztraminer  
*Bottled:* January 2011  
*Case Pack:* 12/750ml  
*Cases Produced:* 2,250  
*Alcohol:* 14.4%  
*Residual Sugar:* 0.0%  
*TA at Bottling:* 0.53g/100ml  
*pH at Bottling:* 3.48

Jeff Bundschu  
Sixth Generation Vintner

Keith Emerson  
Winemaker

