



GUNDLACH BUNDSCHU

EST. 1858

2010 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

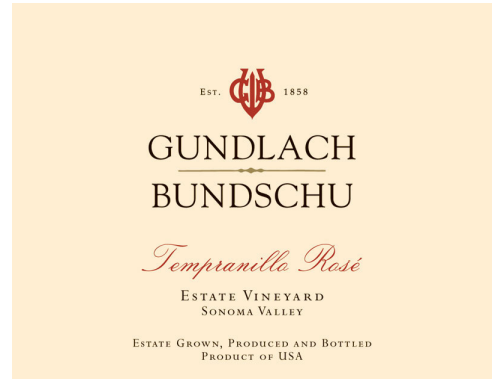
WINEMAKING
Harvest Date: October 8th
Brix at Harvest: 25.0°
Vinification: Harvested by hand in half-ton bins during cool morning hours
Destemmed, and conveyed direct to tank
Must left on skins for 24-48 hours to extract light color and berry phenolics
Juice drained off skins and fermented at cool temperatures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

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

Fresh aromas of strawberry, apple & cherry blossoms and a touch of citrus are mirrored in crisp flavors of wild red raspberries, tangerine, lemon-lime and fleshy kiwi fruit. A perfect summer sipper, the Tempranillo Rosé also has the complexity to pair with charcuterie, mild cheeses and shellfish.



Composition: 86% Tempranillo
14% Pinot Noir
Bottled: February 2009
Cases Produced: 300
Alcohol: 14.4%
Residual Sugar: 0.05%
TA at Bottling: 0.75g/100ml
pH at Bottling: 3.34



Jeff Bundschu
Sixth Generation Vintner



Keith Emerson
Winemaker

