



GUNDLACH BUNDSCHU

EST. 1858

2004 SYRAH, RHINEFARM VINEYARD SONOMA VALLEY

VINEYARD

The six acre Syrah vineyard on Rhinefarm was planted in 1999 on the upper benchland portion of the vineyard at an elevation of 210 feet with a southwest exposure. The Syrah Noir clone thrives in the rocky, well-drained conditions presented by the alluvial fan that comprises the lower Mayacamas Mountain Range. Topsoils are 18 to 34 inches deep, consisting of Rhyolitic volcanic ash and alluvial wash. Beneath the topsoil is a mostly impervious layer of consolidated volcanic ash with occasional fractures for the roots to penetrate to deeper depths, producing wines with concentrated fruit flavors and firm structural qualities.

VINTAGE

An historically early start to the growing season resulted in the 146th harvest on Rhinefarm being the earliest on record. Unseasonably toasty temperatures in February were followed by rather balmy conditions throughout the spring and summer, allowing the slow development of complex flavors. Shortly after the start of harvest on August 15th, a significant heat spell resulted in crop reduction of some blocks that were very near optimum maturity, particularly Merlot. The final fruit of the season was brought in on September 30th, making 2004 the first vintage in Rhinefarm history that saw no grape harvesting in the month of October. In general the vintage can be characterized by low yields and high intensity of varietal flavors.

WINEMAKING

The fruit was hand-picked in the cool morning hours and destemmed to stainless steel fermenters where the must was inoculated with prepared Rhone yeast strain and gently pumped over throughout fermentation. The wine was aged for 14 months in primarily Burgundian coopered, high toast French oak barrels before bottling.

WINEMAKER TASTING NOTES

Our third vintage of Rhinefarm Syrah offers classic varietal spice, smoke and meaty character and a lush, fleshy texture. Aromas and flavors of ripe, juicy blackberry are laced with hickory smoke and lead to chewy yet silky mouthfeel. The oak spiciness and fine grain tannins carry through to a rich, lasting finish. Delicious upon release; age up to five years.

Jeff Bundschu
Sixth Generation Vintner



VARIETAL COMPOSITION:

100% Syrah

HARVEST DATE:

September 1, 2004

BRIX: 25.4°

BARREL AGING:

14 months
in French oak

BOTTLED:

March 2005

PRODUCTION:

1,035 cases

ALCOHOL:

14.5%

TA: 0.61 g/100ml

pH: 3.70

