



# GUNDLACH BUNDSCHU

EST. 1858

## 2005 CABERNET FRANC, RHINEFARM VINEYARD SONOMA VALLEY

### VINEYARD

This 4.6 acre block of Cabernet Franc was planted in 1999 on a secluded hillside at 100 feet elevation. With its southwestern exposure, considerable slope and rocky soils, this site is proving to be outstanding for Cabernet Franc. The vines must struggle to reach root depth, producing deeply colored, extracted and balanced wines.

### VINTAGE

The most challenging growing season in recent history, 2005 provided wine grapes of exceptional quality to those who were vigilant about tending their vines. A cool and unseasonably wet spring and early summer led to excessive vine growth that could easily have put the plants out of balance with respect to fruit and foliage. This meant that workers made numerous passes through the vineyards to remove leaves, thus promoting balance. The mild daytime temperatures through harvest worked to the advantage of wine quality in that this was the optimum environment for flavor and aroma compounds to develop. This coupled with warm nighttime temperatures, which promoted tannin maturity, makes for a vintage of very promising wine quality.

### WINEMAKING

Hand harvested in the cool morning hours, the fruit was destemmed and delivered to a stainless steel fermenter. The must was inoculated with a prepared yeast and received gentle pump-overs until it was pressed out. The wine aged for 16 months in French oak barrels, the primary cooper being St. Martin. Blending and a light filtration preceded bottling.

### WINEMAKER TASTING NOTES

Intense aromas and lush flavors of juicy blueberry and marionberry, with a smooth, velvety texture supported by fine-grain tannins. Finishes with notes of creamy chocolate and vanilla to the dense fruit. This opulent wine is captivating now, and will continue to improve for three to five years.

Jeff Bundschu  
Sixth Generation Vintner



VARIETAL COMPOSITION:  
80% Cabernet Franc  
19% Cabernet Sauvignon  
1% Petit Verdot

HARVEST DATE:  
October 5, 2005

BRIX: 26.8°

BARREL AGING:  
16 months in French oak

BOTTLED: April 13, 2007

PRODUCTION: 821 cases

ALCOHOL: 14.6%

TA: 0.61 g/100ml

pH: 3.69

