



# GUNDLACH BUNDSCHU

EST. 1858

## 2005 CABERNET SAUVIGNON, RHINEFARM VINEYARD SONOMA VALLEY

**VINEYARD** Rhinefarm Vineyard  
Estate grown, produced and bottled  
Rhyolitic Ash and Alluvial Wash soils at 150 to 300 feet elevation  
24 distinct blocks planted 1976–1999, harvested in 25 lots  
Martini selection; Clones 8 and 337  
Yield 2.2 tons/acre

### WINEMAKING

*Harvest Dates:* September 23–October 12  
*Brix at Harvest:* 26.3°  
*TA at Harvest:* 0.68g/100ml  
*pH at Harvest:* 3.72  
*Vinification:* Night harvested by hand  
Each lot processed separately based on distinct profile  
Three- to five-day cold soak  
Up to 28 days skin contact for most lots  
Yeast strains D254 and T73  
Concurrent primary and malolactic fermentation  
Extraction through gentle pump-overs, tailored to each lot  
Base blend assembled 15 months before bottling  
Final blend assembled two weeks before bottling  
Lightly fined by lot and filtered to bottle  
*Oak Regimen:* 16 months in 100% French oak, 40% new  
Medium-tight grain, medium to medium-plus toast  
Primary coopers Vicard and Mercier



*Composition:* 96% Cabernet Sauvignon  
4% Petit Verdot  
*Bottled:* April 2007  
*Case Pack:* 12/750ml  
*Cases Produced:* 6,357  
*Alcohol:* 14.4%  
*TA at Bottling:* 0.61g/100ml  
*pH at Bottling:* 3.77

### HARVEST NOTES

The 2005 season 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, so we made numerous passes through the vineyard to remove leaves in order to keep the plants in balance with respect to fruit and foliage. Mild daytime temperatures through harvest created the optimum environment for flavor and aroma compounds to develop, and warm nighttime temperatures promoted tannin maturity, making for a vintage of very promising wine quality.

### WINEMAKER TASTING NOTES

Complex aromas of blackberry, cassis and a trace of grilled meat lead to a lush, smooth entry. Broad, rich tannins frame lush flavors of black currant and draw the velvety mouthfeel into a long finish of dark cocoa and sweet espresso. Delicious upon release; optimal cellaring time two to 15 years.

Jeff Bundschu  
Sixth Generation Vintner

