



# GUNDLACH BUNDSCHU

EST. 1858

## 2005 CHARDONNAY, RHINEFARM VINEYARD SONOMA VALLEY



### VARIETAL COMPOSITION:

100% Chardonnay

### HARVEST DATES:

September 2005

BRIX: 23.5°

### BARREL AGING:

9 months *sur lie*  
20% new French oak

### BOTTLED:

July 2006

### CASE PACK:

12/750ml

### PRODUCTION:

2,520 cases

### ALCOHOL:

14.1%

TA: 0.71g/100ml

pH: 3.50

### RHINEFARM VINEYARD

The Chardonnay blocks on Rhinefarm are primarily planted to over 30-year-old Wente clone selections, with four acres planted in 2003 to Robert Young clone making their debut in the 2005 vintage. All the Chardonnay vines grow in the lower section of the vineyard, literally across the street from the Carneros appellation border, and share the cooling benefits of the fog from the San Pablo Bay. The topsoil is only 22 to 30 inches deep, consisting of Huichica clay loam with occasional deposits of small stream gravel that has been deposited over centuries by the adjacent Arroyo Seco Creek. Beneath this layer is Carneros Bay sediment that naturally restricts vigor. The climate and soil combine to maximize hang time and intensity of fruit expression and restrict average yields to 2.8 tons per acre.

### HARVEST NOTES

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

The three Chardonnay vineyard blocks were picked and vinified separately. All fruit was hand picked in the cool night hours and sent to press whole cluster. Free run and press fractions were kept separate. After 24 hours of cold settling in stainless steel tanks, the juice was racked to barrel for fermentation. Yeast strains varied from lot to lot, and included prepared yeast strains Montrachet and Y3079 as well as indigenous strains. All juice was barrel-fermented in French oak barrels, 20% new, then aged *sur lie* for nine months, with lees stirring. Overall, 30% of the blend was allowed to undergo malolactic fermentation to add a subtle balancing richness to the crisp mineral aspects of the palate.

### WINEMAKER TASTING NOTES

Aromas of pineapple and warm spice lead to rich flavors of meyer lemon, pink lady apples and a touch of crème brulee. Excellent acidity and fruit clarity draw the round and creamy mouthfeel to a cleansing finish with lasting flavors of bright lemon drop.

Jeff Bundschu  
Sixth Generation Vintner

