



GUNDLACH BUNDSCHU

EST. 1858

2005 GEWÜRZTRAMINER, RHINEFARM VINEYARD SONOMA VALLEY



VARIETAL COMPOSITION:
100% Gerwurztraminer

HARVEST DATES:
August 2005

BRIX: 24.7°

FERMENTATION:
Stainless steel

BOTTLED:
December 2005

CASE PACK: 12/750ml

PRODUCTION:
1,260 cases

ALCOHOL: 13.8%

TA: 0.58 g/100ml

pH: 3.42

RS: 0.15%

RHINEFARM VINEYARD

The 20-acre block of Gewürztraminer on Rhinefarm is impacted by the cooling influence of the fog from the San Pablo Bay six miles to the south. Planted in 1969 on St. George rootstock, the vines grow in topsoil that is between 18 to 30 inches deep, consisting of Huichica clay-loam with occasional pockets of small stream gravel. Beneath this topsoil is a thick layer of compacted Huichica clay-loam that naturally restricts vigor. The climate and soil, along with the maturity of the vines, restrict yields to an average two tons/acre, and produces structured, intensely aromatic fruit with mineral elements and substantial acidity. An additional 15 acres of Gewürztraminer are currently in development.

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 were the optimum environment for flavor and aroma compounds to develop. This, coupled with warm nighttime temperatures, promoted tannin maturity, making for a vintage of very promising wine quality.

WINEMAKING

The fruit was night-harvested by hand. Upon delivery to the winery, roughly half of the grapes were destemmed and gently crushed directly to press. After an overnight cold settling, the juice was racked and inoculated with prepared yeast. The remaining portion of the fruit was crushed directly to tank and allowed to cold soak on the skins for 24 hours before pressing, racking and inoculation. All of the wine was fermented in stainless steel tanks to preserve the aromatic fruit qualities and fresh flavors. Fermentation was arrested at 0.15% residual sugar before bottling.

WINEMAKER TASTING NOTES

The assertive aromas and flavors of this Alsatian-style Gewürztraminer are reminiscent of lychee and almond blossom. Full-bodied and bone-dry, the bright finish offers lingering lemon-lime flavors, a hint of nuttiness and classic varietal spice. Enjoy Gewürztraminer as an aperitif, or pair with a wide variety of cuisine including Indian, Chinese and Thai and the classic pairing of roast turkey and ham.

Jeff Bundschu
Sixth Generation Vintner

Linda Trotta
Winemaker

