



GUNDLACH BUNDSCHU

EST. 1858

2005 MOUNTAIN CUVÉE, RHINEFARM VINEYARD SONOMA VALLEY



RHINEFARM VINEYARD

Steep hillside blocks with rocky, shallow soils of rhyolitic volcanic ash and alluvial wash are planted predominantly to Cabernet Sauvignon and Merlot, with small plantings of Cabernet Franc and Petit Verdot. Pervasive maritime breezes and long daylight exposure allow for slow, even ripening, resulting in deep color, intense flavor concentration and elegant balance in the wines.

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 fruit was hand picked and delivered to the winery in the cool morning hours, then destemmed and conveyed into stainless steel fermenters. Each block was fermented separately, with gentle, twice-daily pumpovers, pressed at dryness, and then racked into barrels. The wine was aged for 14 months in predominantly French oak; minimal use of American and Hungarian oak barrels added coconut and spice nuances. After blending, the finished wine was bottled unfiltered and lightly filtered.

WINEMAKER TASTING NOTES

Fragrant toast and spice warm aromas of plum and black cherry. Soft, round flavors of raspberries dusted with cocoa lead to a meaty, spicy finish with lingering berry and cola notes. Enjoyable now, it will continue to improve in the bottle over the next two to five years.

Jeff Bundschu
Sixth Generation Vintner

VARIETAL COMPOSITION:

71% Merlot
21% Cabernet Sauvignon
5% Syrah
3% Cabernet Franc

BARREL AGING:

14 months
in predominantly French oak

BOTTLED:

April 2006

CASE PACK: 12/750ml

CASE PRODUCTION: 6,585

ALCOHOL: 14.3%

TA: 0.60g/100ml

pH: 3.57

