



GUNDLACH BUNDSCHU

EST. 1858

2005 PINOT NOIR, RHINEFARM VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Vineyard
Estate grown, produced and bottled
Huichica clay-loam topsoil with light stream gravel deposits
10 vineyard blocks of Pinot Noir harvested in 14 winery lots
Heritage selection vines up to 40 years old
Six-year-old Pommard 5, Dijon 115, 667 and 777 clones
Yield 1.8 tons/acre

WINEMAKING

Harvest Date: September 4-9
Brix at Harvest: 25.5°
TA at Harvest: 0.64 g/100ml
pH at Harvest: 3.50
Vinification: Night harvested by hand in 14 lots
Each lot processed separately based on distinct profile
Three- to five-day cold soak
Yeast strains RC212 and Assmanhausen
Concurrent primary and malolactic fermentation
Each lot fermented app. 11 days with twice-daily, gentle pumpovers
Pressed before dryness to complete fermentation in barrel
Base blend assembled four months before bottling
Final blend assembled two weeks before bottling
Lightly fined by lot and filtered to bottle
Oak Regimen: 11 months in 100% French oak, 45% new
Fine-grain, medium-toast
Primary cooper Tonellerie Remond



Composition: 100% Pinot Noir
Bottled: December 2006
Case Pack: 12/750ml
Cases Produced: 4,900
Alcohol: 14.1%
TA at Bottling: 0.54g/100ml
pH at Bottling: 3.76
Suggested Retail: \$34

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

Aromas of black cherry, dried rose petal and black spice lead to broad, juicy dark fruit flavors with complex minerality and classic Burgundian character. This medium-weight red gets its supple mouthfeel from 35-year-old Heritage clone fruit and its concentration and weight from younger Pommard and Dijon clone blocks, resulting in complexly layered flavors, elegant texture and a long, smooth finish. It will benefit from cellaring three to seven years.

Jeff Bundschu
Sixth Generation Vintner

