



# GUNDLACH BUNDSCHU

EST. 1858

## 2005 TEMPRANILLO, RHINEFARM VINEYARD SONOMA VALLEY

### VINEYARD

The Tempranillo on Rhinefarm was planted in 1993 in the lower block of the vineyard, a section that sits literally across the street from the Carneros appellation border and shares the cooling benefits of the fog from the San Pablo Bay. The topsoil is only 22" to 30" deep, consisting of Huichica clay loam. Beneath, the compacted Carneros Bay sediment subsoil naturally restricts vigor. Vineyard cultural practices ensure healthy grapes and intensity of fruit: shoots are vertically positioned in the spring, leaves and laterals are pulled in early summer to promote dappled sunlight throughout the vine, and immature bunches are thinned at veraison as needed.

### VINTAGE

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 in half-ton bins and delivered to the winery in the cool morning hours where it was destemmed and conveyed into stainless steel fermenters. The must fermented for 10 days in tandem with gentle pumpovers. The Tempranillo was pressed at dryness and the free run was separated from the press fraction. The wine was aged for 14 months in medium toast American and French oak barrels.

### WINEMAKER TASTING NOTES

Bright red cherry aromas are laced with toast and sweet oak spice, leading to a classic tempranillo palate with meaty character to the juicy red cherry and fresh pomegranate flavors and a delicate structure with bright acidity and dusty spice. The long, red cherry and hibiscus tea finish is lovely with Spanish cured meats and cheeses. Best four to seven years from vintage.

Jeff Bundschu  
Sixth Generation Vintner



### VARIETAL COMPOSITION:

100% Tempranillo

### HARVEST DATES:

September 15, 2005

BRIX: 23.8°

### BOTTLED:

February 2007

### PRODUCTION:

1,675 cases

ALCOHOL: 13.2%

TA: 0.58g/100ml

pH: 3.69

