



GUNDLACH BUNDSCHU

EST. 1858

2006 CABERNET SAUVIGNON, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
 Estate grown, produced and bottled
 Sustainably farmed
 Rhyolitic Ash and Alluvial Wash soils at 150 to 300 feet elevation
 24 distinct blocks planted 1976–1999, harvested in 16 lots
 Martini selection; Clones 8 and 337
 Yield 2.8 tons/acre

WINEMAKING
Harvest Dates: October 9–23
Brix at Harvest: 26.5°
TA at Harvest: 0.58g/100ml
pH at Harvest: 3.85
Vinification: Harvested by hand in 16 lots
 Each lot processed separately based on distinct profile
 Three- to five-day cold soak
 Up to 28 days skin contact for most lots
 Yeast strains D254 and T73
 Concurrent primary and malolactic fermentation
 Extraction through gentle pump-overs, tailored to each lot
 Base blend assembled 15 months before bottling
 Final blend assembled two weeks before bottling
 Lightly fined by lot and filtered to bottle
Oak Regimen: 16 months in 100% French oak, 40% new
 Medium tight grain, medium to medium- plus toast
 Primary coopers Vicard and Mercier



Composition: 85% Cabernet Sauvignon
 9% Syrah
 6% Petit Verdot
Bottled: April 2008
Case Pack: 12/750ml
Cases Produced: 4,838
Alcohol: 14.5%
TA at Bottling: 0.62g/100ml
pH at Bottling: 3.71

HARVEST NOTES

The 2006 growing season got off to a late, wet start on Rhinefarm, with budbreak beginning at the end of March and generous rainfall late into the spring. High soil moisture going into the growth period allowed the vines to develop large canopies that required vigilant taming to maintain ideal fruit-to-canopy ratios. A record-breaking heat wave in July helped put an end to vegetative growth and spurred the vines onto the business of ripening fruit. The harvest period was nearly perfect, and so in the end the fruit attained excellent phenolic maturity as well as nicely developed varietal characters.

WINEMAKER TASTING NOTES

Dark purple color, aromas of violet, anise and lifted red and black currant. The lush, smooth entry leads to dark berry, cassis, shaved chocolate and espresso bean flavors. Big, smooth tannins give weight and roundness to the mouthfeel. The long finish is smooth with balancing notes of red fruit. Delicious upon release; optimal cellaring time four to 15 years from vintage.

Jeff Bundschu
Sixth Generation Vintner

