



GUNDLACH BUNDSCHU

EST. 1858

2006 CHARDONNAY, RHINEFARM VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Vineyard
Estate grown, produced and bottled
Huichica clay-loam soils with gravel deposits at 75 feet elevation
Three distinct blocks of Chardonnay harvested separately
Two blocks 30-plus-year-old Wente clone; one block Robert Young clone
Yield 2.8 tons/acre

WINEMAKING

Harvest Dates: September 18–23
Brix at Harvest: 24.3°
TA at Harvest: 0.75g/100ml
pH at Harvest: 3.51
Vinification: Night harvested by hand in three lots

Each lot processed separately based on distinct profile
Whole-cluster pressed
Free run and press fractions vinified separately
24 hours cold-settled in stainless steel
Yeast strains Montrachet, Y3079 and indigenous
100% barrel fermented, 20% new
Lees stirring for up to five months post fermentation
28% malolactic fermentation
Final blend assembled one month before bottling
Lightly fined as needed by lot and filtered to bottle

Oak Regimen: Nine months in 100% French oak, 20% new
Medium-tight grain, medium to medium-plus toast
Primary coopers Darjaud et Jaegle, Mercier and Saury



Composition: 100% Chardonnay
Bottled: July 2007
Case Pack: 12/750ml
Cases Produced: 1,828
Alcohol: 14.6%
TA at Bottling: 0.62g/100ml
pH at Bottling: 3.62

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

Aromas and flavors of fresh pineapple, toasted almond and white pear with an underlying mineral note. Lush roundness to the feel in the mouth, with a bit of sweet talc. The bright finish offers lingering flavors of lemon meringue with a touch of vanilla.

Jeff Bundschu
Sixth Generation Vintner

