



GUNDLACH BUNDSCHU

EST. 1858

2006 GEWÜRZTRAMINER, RHINEFARM VINEYARD SONOMA VALLEY



VARIETAL COMPOSITION:
100% Gewürztraminer

HARVEST DATES:
September 2006

BRIX: 23.4°

FERMENTATION:
Stainless steel

BOTTLED:
December 2006

CASE PACK: 12/750ml

PRODUCTION: 2,549 cases

ALCOHOL: 13.1%

TA: 0.62 g/100ml

pH: 3.55

RS: 0.14%

RHINEFARM VINEYARD

The small Gewürztraminer block on Rhinefarm is impacted by the cooling influence of the fog from the San Pablo Bay six miles to the south. Planted in 1969 on St. George rootstock, the vines grow in topsoil that is between 18 and 30 inches deep, consisting of Huichica clay loam with occasional deposits of small stream gravel. Beneath this topsoil is a thick layer of compacted Huichica clay loam that naturally restricts vigor. The climate and soil, along with the maturity of the vines, restricts yields to an average 2.5 tons per acre, and produces structured, intensely aromatic fruit with mineral elements and substantial acidity.

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.

WINEMAKING

The fruit was night harvested by hand. Upon delivery to the winery, roughly half of the grapes were destemmed and gently crushed directly to press. After an overnight cold settling, the juice was racked and inoculated with prepared yeast. The remaining portion of the fruit was crushed directly to tank and allowed to cold soak on the skins for 24 hours before pressing, racking and inoculation. All of the wine was fermented in stainless steel tanks to preserve the aromatic fruit qualities and fresh flavors. Fermentation was allowed to complete to a practically dry 0.14%.

WINEMAKER TASTING NOTES

Classic aromas of lychee, orange blossom and spice leap from this dry, Alsatian-style Gewürztraminer. Ripe, round fruit flavors of white pear, lychee, tangerine and kumquat are lifted by the bright, focused structure into a lingering spicy finish. Enjoy Gewürztraminer as an aperitif, or pair with a wide variety of cuisine including Indian, Chinese and Thai, and the classic pairing of roast turkey and ham.

Jeff Bundschu
Sixth Generation Vintner

