



# GUNDLACH BUNDSCHU

EST. 1858

## 2006 MERLOT, ESTATE VINEYARD SONOMA VALLEY

**VINEYARD** Rhinefarm Estate Vineyard  
 Estate grown, produced and bottled  
 Sustainably farmed  
 Rhyolitic Ash and Alluvial Wash soils at 70 to 105 feet elevation  
 10 distinct blocks of Merlot harvested in 15 lots  
 7- to 30-year-old clone 6 and 181 vines  
 Yield 3.0 tons/acre

### WINEMAKING

*Harvest Dates:* September 23–October 3  
*Brix at Harvest:* 25.7°  
*TA at Harvest:* 0.59g/100ml  
*pH at Harvest:* 3.60  
*Vinification:* Night harvested by hand in 15 lots  
 Each lot processed separately based on distinct profile  
 Three- to five-day cold soak  
 Yeast strain D254  
 Concurrent primary and malolactic fermentation  
 Extraction through pump-overs, tailored to phenolic profile of each lot  
 Pressed before dryness and racked to barrels to complete fermentation  
 Lees stirring for three months post fermentation  
 Base blend assembled 15 months before bottling  
 Final blend assembled two weeks before bottling  
 Lightly fined by lot and filtered to bottle

*Oak Regimen:* 17 months in 100% French oak, 40% new  
 Medium tight grain, medium to medium- plus toast  
 Primary coopers Nadalie, Treuil, Marchive



*Composition:* 93% Merlot  
 5% Malbec  
 2% Syrah

*Bottled:* May 2008  
*Case Pack:* 12/750ml  
*Cases Produced:* 5,695  
*Alcohol:* 14.8%  
*TA at Bottling:* 0.60g/100ml  
*pH at Bottling:* 3.61

### 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

A layered, brooding, complex wine with aromas of deep red cherry, strawberry, dried tobacco leaf and lavender. Enters soft, with black plum flavors that deepen into dark coffee, cocoa, smoke and earth and a smooth, velvet texture. Notes of minerality, dried sage and bright cherry return at the finish. Delicious upon release, this Merlot will benefit from five years of cellaring from vintage and continue to age gracefully for 10 to 12 years.

Jeff Bundschu  
Sixth Generation Vintner

