



GUNDLACH BUNDSCHU

EST. 1858

2006 PINOT NOIR, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Vineyard
Estate grown, produced and bottled
Huichica clay-loam topsoil with light stream gravel deposits
11 vineyard blocks of Pinot Noir harvested in 15 winery lots
Heritage selection vines up to forty years old
Seven-year-old Pommard 5, Dijon 115, 667 and 777 clones
Yield 2.2 tons/acre

WINEMAKING

Harvest Dates: September 12–20
Brix at Harvest: 25.5°
TA at Harvest: 0.65g/100ml
pH at Harvest: 3.62
Vinification: Night harvested by hand in 15 lots
Each lot processed separately based on distinct profile
Three- to five-day cold soak
Yeast strains RC212 and Assmanhausen
Concurrent primary and malolactic fermentation
Each lot fermented app. nine days with twice-daily, gentle pump-overs
Pressed before dryness to complete fermentation in barrel
Base blend assembled four months before bottling
Final blend assembled two weeks before bottling
Lightly fined by lot and filtered to bottle
Oak Regimen: 11 months in 100% French oak (36% new)
Fine grain, medium toast
Primary cooper: Tonellerie Remond



Composition: 100% Pinot Noir
Bottled: January 2008
Case Pack: 12/750ml
Cases Produced: 3,660
Alcohol: 14.5%
TA at Bottling: 0.57g/100ml
pH at Bottling: 3.73

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

Rich aromas of spiced red cherry, forest floor and dried rose petal with well-integrated notes of toast lead to broad flavors of raspberry, blackberry and red plum with complex minerality and spice. Elegantly structured, with the soft entry and round tannins balanced by a bright acidity, and long, lively finish. Will continue to improve with three to seven years cellaring from vintage date.

Jeff Bundschu
Sixth Generation Vintner

