



# GUNDLACH BUNDSCHU

EST. 1858

## 2006 TEMPRANILLO, ESTATE VINEYARD SONOMA VALLEY

**VINEYARD** Rhinefarm Vineyard  
Estate grown, produced and bottled  
Huichica clay-loam topsoil with light stream gravel deposits  
One 4.6-acre vineyard block of Tempranillo  
Clone UC Davis 2  
Yield 2.8 tons/acre

### WINEMAKING

*Harvest Date:* September 18  
*Brix at Harvest:* 24.5°  
*TA at Harvest:* 0.53g/100ml  
*pH at Harvest:* 3.69  
*Vinification:* Harvested by hand in the cool morning hours  
Yeast strains T73  
Concurrent primary and malolactic fermentation  
Fermented 14 days with twice-daily, gentle pump-overs  
Lightly filtered to bottle  
*Oak Regimen:* 14 months in 100% American oak (39% new)  
Fine grain, medium toast  
Primary cooper Nadalie



*Composition:* 100% Tempranillo  
*Bottled:* February 2008  
*Cases Produced:* 825  
*Alcohol:* 14.5%  
*TA at Bottling:* 0.57g/100ml  
*pH at Bottling:* 3.65

### 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

Complexly layered aromas and flavors of black plum, grilled meat, leather, smoke, cinnamon, clove and ground espresso beans. Broad tannins give the wine a lush, dense mouthfeel, and lead to a long chewy finish. Delicious now, this wine will show best from three to seven years from vintage.

Jeff Bundschu  
Sixth Generation Vintner

