



GUNDLACH BUNDSCHU

EST. 1858

2006 TEMPRANILLO ROSÉ, RHINEFARM VINEYARD SONOMA VALLEY



VARIETAL COMPOSITION:
100% Tempranillo

HARVEST:
September 18, 2006

BRIX: 24.4°

BOTTLED:
January 2006

PRODUCTION:
174 cases

ALCOHOL: 12.3%

TA: 0.62 g/100ml

pH: 3.66

RS: 0.30%

VINTAGE AND ORIGIN

The 2006 growing season got off to a late, wet start on Rhinefarm, with bud break 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.

Tempranillo, the cornerstone variety of Spain's Rioja region, is a relatively new grape to California and has shown great promise in our vineyard. This wine marks our third vintage for Tempranillo Rosé, a refreshing wine that is bursting with refreshing fruit and is an ideal wine for the hot days of summer.

WINEMAKING

The fruit was hand picked in half-ton bins and delivered to the winery in the cool morning hours where it was destemmed, lightly crushed and conveyed to tank. The must remained in contact with the skins for a short window to extract a light shade of color and bright berry and citrus flavors. The juice was pressed off of the skins and fermented at a cool temperature – 25% in neutral barrels and the balance in stainless steel. The resultant wine has a relatively full-bodied palate in tandem with exuberant fruit character.

WINEMAKER TASTING NOTES

Vivid aromas and flavors of blood orange, strawberry and hibiscus tea, with notes of narcissus flower and rose hips. Medium weight, with a long, bright finish, this dry, ruby-colored rosé is Spanish-inspired and bred for outdoor dining. Pair with shellfish, or anything on the grill, from fresh prawns brushed with olive oil to marinated flank steak.

Jeff Bundschu
Sixth Generation Vintner

