



GUNDLACH BUNDSCHU

EST. 1858

2006 ZINFANDEL, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Vineyard
Estate grown, produced and bottled
Rhyolitic Ash and Alluvial Wash soils at 220 ft elevation
Single 8.5 acre block planted 1976
La Paz clone
Yield 2.1 tons/acre

WINEMAKING

Harvest Dates: October 11, 2006
Brix at Harvest: 23.0°
TA at Harvest: 0.79g/100ml
pH at Harvest: 3.50
Vinification: Harvested by hand in cool morning hours
Destemmed to stainless steel fermenters
Yeast strain: EC 1118
10-day concurrent primary and malolactic fermentation
Gentle pumpovers throughout fermentation
After single racking in tank transferred to barrels
Unfined; filtered to bottle.
Oak Regimen: 15 months in 100% American oak, 35% new
Primary coopers: Barrel Associates, Saury, Kelvin



Composition: 100% Zinfandel
Bottled: February 6, 2008
Cases Produced: 1,100
Alcohol: 14.6%
TA at Bottling: 0.59g/100ml
pH at Bottling: 3.78

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

Intense aromas of white pepper and dark red berries, classic to our estate Zinfandel. On entry, the wine is full of bright brambly berry flavors, which gradually broaden to darker olallieberry pie laced with cocoa notes that linger through an exceptionally long finish. Ideal cellar time is 2-7 years from vintage date.

Jeff Bundschu
Sixth Generation Vintner

