



GUNDLACH BUNDSCHU

EST. 1858

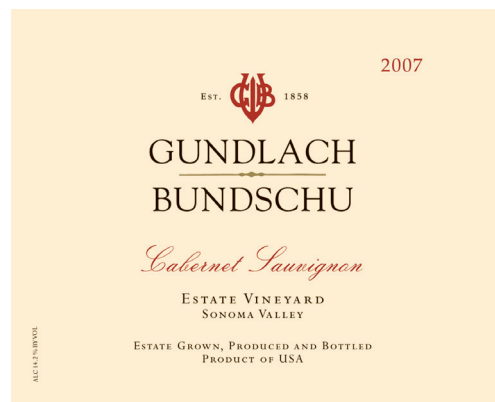
2007 CABERNET SAUVIGNON, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
Estate grown, produced and bottled
Sustainably farmed
Rhyolitic Ash and Alluvial Wash soils at 150 to 300 feet elevation
24 distinct blocks planted 1976–1999, harvested in 25 lots
Martini selection; Clones 8 and 337
Yield 2.5 tons/acre

WINEMAKING

Harvest Dates: September 27 - October 18
Brix at Harvest: 26.0°
Vinification: Harvested by hand
Each lot processed separately based on distinct profile
Three- to five-day cold soak
Up to 28 days skin contact for most lots
Yeast strains D254
Concurrent primary and malolactic fermentation
Extraction through gentle pump-overs, tailored to each lot
Base blend assembled ten months before bottling
Final blend assembled two weeks before bottling
Lightly fined by lot and filtered to bottle

Oak Regimen: 16 months in 100% French oak, 40% new
Medium tight grain, medium to medium- plus toast
Primary coopers Vicard and Mercier



Composition: 96% Cabernet Sauvignon
2% Merlot
2% Petit Verdot

Bottled: May 2009

Case Pack: 12/750ml

Alcohol: 14.2%

TA at Bottling: 0.64g/100ml

pH at Bottling: 3.80

HARVEST NOTES

Generous on varietal concentration; stingy on yields. This sums up the outcome of the 2007 growing season and vintage. There was relatively early initiation of bud break which was followed by nearly perfect, mild climatic conditions throughout most of the season. This mild weather was especially welcomed since winter rainfall was nearly half of normal and so any big heat spikes in the spring or summer would put a lot of strain on water needs. The most pronounced characteristic of the season is small berry size. While leading to short yields, this has led to wines of astounding concentration and expression.

WINEMAKER TASTING NOTES

Intense aromas of black currant and blueberry, laced with vanilla. The lush entry fills the mouth with rich flavors of dark berry, cassis and ultra dark chocolate. Big, smooth tannins give weight and roundness to the mouthfeel. Concentrated berry and anise flavors linger through the exceptionally long finish. Delicious upon release; optimal cellaring time 4 to 15 years from vintage.

Jeff Bundschu
Sixth Generation Vintner

