



GUNDLACH BUNDSCHU

EST. 1858

2007 CHARDONNAY, ESTATE VINEYARD SONOMA VALLEY

VINEYARD
Rhinefarm Estate Vineyard
Estate grown, produced and bottled
Sustainably farmed
Huichica clay-loam soil with gravel deposits at 75 feet elevation
Three distinct blocks of Chardonnay harvested separately
Two blocks 30-plus-year-old Wente clone; one block Robert Young clone
Yield 1.8 tons/acre

WINEMAKING

Harvest Dates: September 10–October 5
Brix at Harvest: 24.0°
TA at Harvest: 0.50g/100ml
pH at Harvest: 3.57
Vinification: Night harvested by hand in three lots
Each lot processed separately based on distinct profile
Whole-cluster pressed
Free run and press fractions vinified separately
24 hours cold-settled in stainless steel
Yeast strains Montrachet, Y3079 and indigenous
100% barrel fermented, 20% new
Lees stirring for up to five months post fermentation
28% malolactic fermentation
Final blend assembled one month before bottling
Lightly fined as needed by lot and filtered to bottle
Oak Regimen: Nine months in 100% French oak, 20% new
Medium tight grain, medium to medium- plus toast
Primary coopers Darjaud et Jaegle, Mercier and Saury



Composition: 100% Chardonnay
Bottled: July 2008
Case Pack: 12/750ml
Cases Produced: 1,686
Alcohol: 14.6%
TA at Bottling: 0.58g/100ml
pH at Bottling: 3.61

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 budbreak 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

Lemon, mandarin orange and fresh pineapple aromas with a touch of butterscotch. Smooth and round on the entry, with pineapple and kaffir lime flavors and quite a bit of minerality, reflective of the site and vintage. A bright, clean finish makes this wine a great pairing for fish and shellfish, notably halibut and scallops.

Jeff Bundschu
Sixth Generation Vintner

