

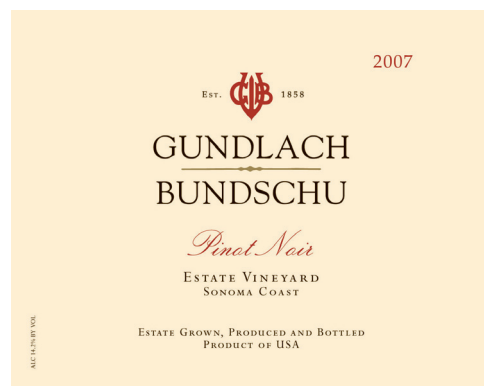


GUNDLACH BUNDSCHU

EST. 1858

2007 PINOT NOIR, ESTATE VINEYARD SONOMA COAST

VINEYARD	Rhinefarm Estate Vineyard Estate grown, produced and bottled Sustainably farmed Huichica clay-loam topsoil with light stream gravel deposits 10 vineyard blocks of Pinot Noir harvested in 14 winery lots Heritage selection vines up to 40 years old Seven-year-old Pommard 5, Dijon 115, 667 and 777 clones Yield 1.7 tons/acre
WINEMAKING	
<i>Harvest Dates:</i>	August 29–September 11
<i>Brix at Harvest:</i>	25.3°
<i>pH at Harvest:</i>	3.75
<i>TA at Harvest:</i>	0.55g/100ml
<i>Vinification:</i>	Night harvested by hand in 10 lots Each lot processed separately based on distinct profile Three- to five-day cold soak Yeast strains RC212 Concurrent primary and malolactic fermentations Each lot fermented app. nine days with twice-daily, gentle pump-overs Pressed before dryness to complete fermentation in barrel Base blend assembled ten months before bottling Final blend assembled one month before bottling Filtered to bottle
<i>Oak Regimen:</i>	12 months in 100% French oak (40% new) Fine grain, medium toast Primary cooper Tonellerie Remond



<i>Composition:</i>	100% Pinot Noir
<i>Bottled:</i>	June 2009
<i>Case Pack:</i>	12/750ml
<i>Cases Produced:</i>	3,150
<i>pH at Bottling:</i>	3.59
<i>TA at Bottling:</i>	0.63g/100ml
<i>Alcohol:</i>	14.2%

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

Layered aromas redolent of fresh strawberry and dried rose petal, with a touch of sandalwood. Silky palate of red and blue berries, white pepper and a touch of licorice are wrapped in round tannins and linger on a long lively finish. Will continue to improve with three to seven years cellaring from vintage date.

Jeff Bundschu
Sixth Generation Vintner

