



GUNDLACH BUNDSCHU

EST. 1858

2008 CHARDONNAY, ESTATE VINEYARD SONOMA COAST

VINEYARD Rhinefarm Estate Vineyard
Estate grown, produced and bottled
Sustainably farmed
Huichica clay-loam soil with gravel deposits at 75 feet elevation
Two distinct blocks of Chardonnay harvested separately
One block 30-plus-year-old Wente clone; one block Robert Young clone
Yield 2.8 tons/acre

WINEMAKING

Harvest Dates: September 8-10
Brix at Harvest: 24.5°
Vinification: Night harvested by hand in two 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 and indigenous
100% barrel fermented
Lees stirring for up to five months post fermentation
30% 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, 10% new
Medium tight grain, medium to medium- plus toast
Primary coopers Darjaud et Jaegle, Mercier and Saury



Composition: 100% Chardonnay
Bottled: August 2009
Case Pack: 12/750ml
Cases Produced: 1,907
Alcohol: 14.6%
TA at Bottling: 0.69g/100ml
pH at Bottling: 3.48

HARVEST NOTES

In 2008, there was more springtime frost than usual, but we were lucky enough to not be greatly affected unlike some of our neighbors. We found ourselves enduring erratic temperatures in May with heat spikes followed by cool weather and very little rain. June and July brought heat in combination with smoke strewn across Northern California. Luckily, our grapes were not affected by the smoke to our north. While the harvest was busy at first, mid-September brought cooler weather which slowed ripening, allowing us to catch our breath and finish out the season calmly. The strong 2008 vintage resulted in concentrated wines, full of distinctive character.

WINEMAKER TASTING NOTES

Citrus, honeysuckle and warm apple aromas. Lush fruit flavors of meyer lemon, Asian pear and granny smith apples with notes of toffee and cream. Distinctive minerality and crisp acidity, and a long bright finish make this Chardonnay an ideal pairing for fish and shellfish.

Jeff Bundschu
Sixth Generation Vintner

