



GUNDLACH BUNDSCHU

EST. 1858

2008 GEWÜRZTRAMINER, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
Estate grown, produced and bottled
Clay loam soils with gravel deposits at 70–100 feet elevation
16 acres of Martini selection vines planted in 1969, harvested in three lots
11 acres of clone 47 vines planted in 2005, harvested in one lot
Yield 1.4 tons/acre

WINEMAKING

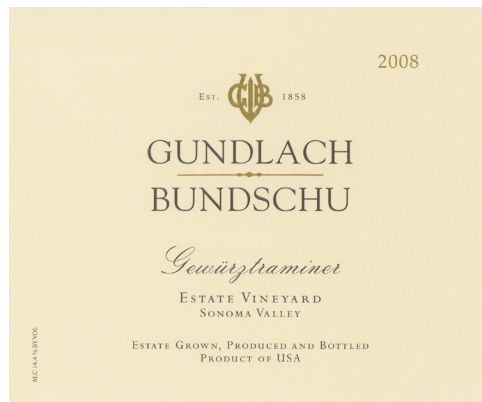
Harvest Dates: August 28 and September 1
Brix at Harvest: 25.0°
Vinification: Night-harvested by hand in four lots
One lot of grapes crushed directly to tank and cold soaked on skins for 24 hours
Remaining grapes destemmed and crushed directly to press, juice cold-settled overnight
Yeast strains QA23 and Steinberger
100% stainless steel fermented to completion

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

Aromas of orange blossom, sweet lemon peel and loads of spice leap from this intensely fragrant Gewürztraminer. A lively entry leads to ripe flavors of kaffir lime, blood orange, apricot and honeysuckle, all kept in elegant balance by the vibrant structure. The bright finish of citrus and spice goes on and on. Wonderfully bright and fresh in its youth, this classic, dry Gewürztraminer will continue to develop richness up to fifteen years from vintage.



Composition: 100% Gewürztraminer
Bottled: February 2009
Case Pack: 12/750ml
Cases Produced: 2,450
Alcohol: 14.4%
TA at Bottling: 0.63g/100ml
pH at Bottling: 3.46

Jeff Bundschu
Sixth Generation Vintner

