

GUNDLACH BUNDSCHU

2001 RHINEFARM VINEYARD CABERNET SAUVIGNON

VINTAGE

The 2001 early growing season saw a rare April frost, followed by early summer heat spikes, which reduced yields and promoted the development of exceptional flavor concentration in the remaining fruit. Autumn weather was moderate and rain-free, allowing for a long hang time on the vine.

VINEYARD

Sourced primarily from the Rhinefarm Vineyard, this bottling is 100% Cabernet Sauvignon. The T-bud block from the La Paz section of the estate vineyard makes up the lion's share of the blend. Planted in 1976, these vines yield black-fruited wines with great structure and dimension.

Clones: UC Davis 8 Cabernet Sauvignon

Planted: 1974

Average Yield: 2 tons per acre

WINEMAKING

Harvest was conducted in the early morning hours to ensure low grape temperatures on delivery to the winery. Grapes were gently destemmed, crushed, and moved to 15-ton tanks for primary fermentation, with each lot fermented and aged separately. The wines received a gentle, twice-daily pumpover, with daily tastings to observe tannin resolution and wine development; several lots underwent up to 21 days of extended maceration to soften tannins. Sixteen months' aging in 42% new French oak barrels. The unfinned wine was lightly filtered before bottling.

WINEMAKER TASTING NOTES

Deep and dark in color, the 2001 Cabernet Sauvignon displays classic aromas and flavors of cassis, black cherry, cedar, and spice, with subtle tobacco and vanillin undertones. Bold, intense, and structured with ripe tannins, this powerful Cabernet can be enjoyed now or cellared for 10 to 20 years

ANALYSIS

Blend: 100% Cabernet Sauvignon

Harvested October 3-13, 2001

Brix: 26.0

TA: 0.55 g/100ml

pH: 3.68

Bottled in June 2002

Alcohol: 13.5%

TA: 0.58 g/100ml

pH: 3.70



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

