

GUNDLACH BUNDSCHU

2002 RHINEFARM VINEYARD CABERNET SAUVIGNON

VINTAGE

The 2002 growing season began with an early budbreak and cool spring followed by a heat spike in early July which reduced yields and promoted the development of exceptional flavor concentration in the remaining fruit. A very warm, rain-free autumn brought the unusually small crop to even ripeness.

VINEYARD

The Cabernet Sauvignon blocks are planted on the Benchland portion of Rhinefarm. Elevations range from 150 to 300 feet and vine age ranges from five to thirty years. The soil profile is a shallow rhyolitic ash, typical of the alluvial fans that comprise the lower Mayacamas mountain range. With its southwest facing aspect, the site receives optimum sunlight and warmth to grow Cabernet of unique intensity and concentration.

Clones: 8 and 337 Cabernet Sauvignon Planted: 1974 and 1997 Average Yield: 2 tons per acre

WINEMAKING

The grapes were hand picked and delivered to the winery in the cool morning hours, where they were destemmed and gently delivered to stainless steel fermenters ranging in size from 2 to 10 tons. The must was then inoculated with prepared yeast and fermented on the skins for about 2 weeks. Upon pressing the wine was racked to French oak barrels (35% new) where it aged for 16 months before bottling.

WINEMAKER TASTING NOTES

The deep garnet color and intense cassis aromas of the 2002 Cabernet Sauvignon foreshadow the concentrated blackberry, currant and sweet cocoa flavors to follow. The lush texture belies the mature tannin structure that will allow this Cabernet to age gracefully for ten to fifteen years.

ANALYSIS

Blend: 99% Cabernet Sauvignon, 1% Cabernet Franc

Cases Produced: 3,522

Harvested October 2002

Brix: 26.5 TA: 0.62 g/100ml pH: 3.65

Bottled in May, 2004

Alcohol: 14.7% TA: 0.59 g/100ml pH: 3.74



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

