

GUNDLACH BUNDSCHU

2003 RHINEFARM VINEYARD CABERNET SAUVIGNON

VINTAGE

The 2003 growing season presented many challenges as well as, ultimately, very high quality fruit. Springtime frosts, rain and hail reduced crop size for many varieties. Warm temperatures interspersed with early summer showers increased mildew potentials, testing the vigilance of vineyard managers. As harvest time approached, spikes in daytime temperatures further tested the endurance of vine and man alike. Mercifully, there were no rain events during the harvest period, allowing ample maturity time. Despite Mother Nature's curve balls, the resulting fruit was rich, showing good concentration of varietal character.

VINEYARD

The Cabernet Sauvignon blocks are planted on the Benchland portion of Rhinefarm. Elevations range from 150 to 300 feet and individual blocks were planted in 1974 and 1997 with clones 8 and 337. The soil profile is a shallow rhyolitic ash, typical of the alluvial fans that comprise the lower Mayacamas mountain range. Average yields are two tons per acre. With its southwest facing aspect, the site receives optimum sunlight and warmth to grow Cabernet of unique intensity and concentration.

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. Skin contact time was up to 28 days for most lots. Upon pressing the wine was racked to French oak barrels (40% new) where it aged for 16 months before bottling.

WINEMAKER TASTING NOTES

The deep garnet color and intense aromas of the 2003 Cabernet Sauvignon foreshadow the concentrated black currant, cassis and Christmas spice flavors to follow. Bright acidity and firm tannins frame the lush texture, leading to a long ripe finish dense with cocoa and molasses flavors. Delicious upon release; optimal cellaring time 2 to 15 years.

ANALYSIS

Blend: 89% Cabernet Sauvignon, 4% Syrah, 4% Cabernet Franc, 3% Petit Verdot

Cases Produced: 3,940

Harvested in October 2003

Brix: 25.8

TA: 0.52 g/100ml

pH: 3.81

Bottled in March 2005

Alcohol: 13.8%

TA: 0.59 g/100ml

pH: 3.80



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

