

# GUNDLACH BUNDSCHU

## 2004 RHINEFARM VINEYARD CABERNET SAUVIGNON

### VINTAGE

An historically early start to the growing season resulted in the 146<sup>th</sup> harvest on Rhinefarm being the earliest on record. Unseasonably toasty temperatures in February were followed by rather balmy conditions throughout the spring and summer, allowing the slow development of complex flavors. Shortly after the start of harvest on August 15<sup>th</sup>, a significant heat spell resulted in crop reduction of some blocks that were very near optimum maturity, particularly Merlot. The final fruit of the season was brought in on September 30<sup>th</sup>, making 2004 the first vintage in Rhinefarm history that saw no grape harvesting in the month of October. In general the vintage can be characterized by low yields and high intensity of varietal flavors.

### 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

Complex aromas of dark black fruit, dried currant and aged leather lead to a smooth, round entry. Juicy cassis and mission fig flavors are framed in an elegant, refined structure. The long, rich finish is dense with cocoa and dark berry flavors. Delicious upon release; optimal cellaring time 2 to 15 years.

### ANALYSIS

*Blend: 92% Cabernet Sauvignon, 5% Petit Verdot, 2% Syrah, 1% Cabernet Franc*

*Cases Produced: 3,619*

*Harvested in September 2004*

Brix: 26.0

TA: 0.69 g/100ml

pH: 3.63

*Bottled in March 2006*

Alcohol: 14.1%

TA: 0.62 g/100ml

pH: 3.67



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

