GUNDLACH BUNDSCHU
Est. 1858

1999 Rhinefarm Vineyard Cabernet Sauvignon

Vintage
1999 was a low-yielding, outstanding vintage for red wines in the Sonoma Valley, with moderate temperatures during the growing season and warmer temperatures at the end of September and early October. This progression provided a slow even rate of maturity for the Cabernet Sauvignon early in the season and the requisite physiological ripeness before harvest.

Vineyard
Sourced primarily from the Rhinefarm Vineyard, the Cabernet Sauvignon is blended with a small portion from the Desnudos Vineyard 700 feet above the valley in the Mayacamas Mountains. 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. It is due to this singular complexity that we bottle the wine unblended—our Rhinefarm Cabernet Sauvignon is one hundred-percent varietal.

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 pressed to 15-ton tanks for primary fermentation. Each lot was fermented and aged separately. The wines were pumped over twice daily with gentle sprinklers and tasted daily to observe tannin resolution and wine development. The Cabernet Sauvignon was pressed off about a week after dryness, while several lots underwent extended maceration to resolve tannin structure. Fourteen months aging in medium-toast French (65%) and American oak barrels (15% new) contributed mocha and complex toast notes to the dark fruit character of the wine. The wine was not fined, and was lightly filtered before bottling.

Winemaker Notes
Vibrant, blue-black color. The 1999 Cabernet Sauvignon displays textbook aromas of cassis, blackberry, complex spice and mint. The black fruit is mirrored on the palate, with a core of richly-textured cassis flavors opening to a ripe tannin structure and lengthy finish.

Analysis
Blend: 95% Cabernet Sauvignon, 5% Cabernet Franc
Harvested October 21-November 1, 1999
Brix: 24.5 TA: 0.55 g/100ml pH: 3.60
Bottled in June, 2001
Alcohol: 14.0 % TA: 0.58 g/100ml pH: 3.68

Release date: October 1, 2001

VINEBURG WINE COMPANY
street 2000 Denmark Street Sonoma mail P.O. Box 1 Vineburg, California 95487
phone 707.938.5277 fax 707.938.9460 web www.gunbun.com email info@gunbun.com