



GUNDLACH  
BUNDSCHU  
EST. 1858

## 2000 Chardonnay, Rhinefarm Vineyard

### Vintage

The 2000 vintage in the Sonoma Valley was an eventful one. Moderate spring temperatures provided for a good fruit set while July saw tremendous heat spikes that boded an early harvest. Mercifully, August and September were moderate to cool, heightening aromas and flavors and extending hang time on the vine.

### Vineyard

The Chardonnay on Rhinefarm grows in the lower block of the vineyard, a section that sits literally across the street from the Carneros appellation border and shares the cooling benefits of the fog from the San Pablo Bay. The topsoil is only 22 to 30 deep, consisting of Huichica clay loam with occasional deposits of small stream gravel that has been deposited over centuries by the adjacent Arroyo Seco Creek. Beneath this layer one finds compacted Carneros Bay sediment that naturally restricts vigor. The climate and soil combine to produce maximum hang time and tiny berries with terrific intensity.

### Winemaking

The fruit was hand picked in the cool morning hours and pressed. The hard press fraction was kept separate. After 24 hours of cold settling, the juice was racked and inoculated with prepared yeast for fermentation. Thirty percent of the juice was fermented in neutral French oak barrels, while the balance was cold fermented in stainless steel tanks. Overall, 12 percent of the blend was allowed to undergo malolactic fermentation, adding a subtle balancing richness to the crisp mineral aspects of the palate. The wine was aged in new and one year old French oak barrels for ten months before bottling.

### Winemaker Notes

Aromas of green apple, pineapple and toast. The palate displays vivid citrus notes and a supple texture braced by a pronounced mineral quality and a long toasty finish. This is a well-structured wine with superb aging potential of up to eight years.

### Analysis

Harvested from September 11 to October 16, 2000

Brix: 23.5 TA: 0.75 g/100ml pH: 3.33

### Bottled July, 2001

RS: 0.34% TA: 0.65 g/100ml pH: 3.33 Alcohol: 14.1%

Jeff Bundschu, sixth generation vintner Linda Trotta, winemaker

Release date: December 15, 2001