

GUNDLACH BUNDSCHU

2001 CHARDONNAY, RHINEFARM VINEYARD

VINTAGE

The 2001 early growing season saw a rare Spring frost followed by Summer heat spikes, which reduced yields and promoted the development of exceptional flavor concentration in the remaining fruit. Autumn weather was moderate and rain-free, allowing for a long 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, with the hard press fraction kept separate. After 24 hours of cold settling, the juice was racked and inoculated with Montrachet, Cepage Chardonnay, and Y3079 yeasts. Eighty-eight percent of the juice was barrel-fermented in neutral French oak; the remainder was cool-fermented in stainless steel tanks, then aged in 29% new, 28% one-year, and 43% neutral oak barrels for 9 months with intermittent lees-stirring. Overall, 30% of the blend was allowed to undergo malolactic fermentation to add a subtle balancing richness to the crisp mineral aspects of the palate.

WINEMAKER NOTES

Hints of marzipan, dried apricot, and nutmeg add complexity to the Asian pear fruit and stony, mineral scents that dominate the nose. On the palate, the 2001 Rhinefarm Chardonnay is elegant but rich, with buttery pear flavors and a creamy texture nicely accented with subtle toasty oak. Excellent acidity and balance culminate in a seemingly endless finish.

ANALYSIS

Harvested from August 24 to September 17, 2001

Brix: 24.0

TA: 0.64 g/100ml

pH: 3.38

Bottled July 2002

RS: 0.22%

TA: 0.60 g/100ml

pH: 3.37

Alcohol: 14.4%



Jeff Bundschu, sixth generation vintner



Linda Trotta, winemaker

Release date: February 2003