

# GUNDLACH BUNDSCHU

## 2002 CHARDONNAY, RHINEFARM VINEYARD

### VINTAGE

The 2002 growing season began with an early budbreak and cool spring followed by a heat spike in early July which reduced yields and promoted the development of exceptional flavor concentration in the remaining fruit. A very warm, rain-free Autumn brought the unusually small crop to even ripeness.

### 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 maximize hang time and intensity of fruit expression.

Clone: Wente                      Average Vine Age: 26 years                      Average Yield: 2.4 tons per acre

### WINEMAKING

The Chardonnay vineyard blocks were divided into twelve lots which were picked and vinified separately. All fruit was hand picked in the cool night hours and sent to press whole cluster. Free run and press fractions were kept separate. After 24 hours of cold settling in stainless steel tanks, the juice was racked and inoculated with prepared yeast, including Montrachet, Cepage Chardonnay, and Y3079 strains. All juice was barrel-fermented in French oak barrels, 25% new, then aged sur lies for 9 months, with various frequencies of 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

Aromas of tangerine and pineapple, with hints of stony, mineral scents, dominate the nose. On the palate, the 2002 Rhinefarm Chardonnay is elegant and round, with sweet and sour lemon, key lime and pineapple flavors, and a supple, creamy texture. Excellent acidity and balance culminate in a focused, fruit-driven finish.


### ANALYSIS

*Harvested September 7-18, 2002*

Brix: 24.0                      TA: 0.73 g/100ml                      pH: 3.36

*Bottled July 29-August 4, 2003*

RS: 0.22 %                      TA: 0.63 g/100ml                      pH: 3.43                      Alcohol: 14.2 %



Jeff Bundschu, sixth generation vintner



Linda Trotta, winemaker

*Release date:* August 1, 2004                      *Cases produced:* 3,360

