



GUNDLACH  
BUNDSCHU

EST. 1858

## 1999 ESTATE CHARDONNAY RHINEFARM VINEYARDS

### VINTAGE

1999 was a moderately cool growing season that resulted in a long hang time for Chardonnay, promoting fine balance and intense varietal character. Warm temperatures at the end of September and beginning of October gave the Chardonnay a final push to ripeness, heightening aromas and flavors. Crop yields were below average, resulting in grapes with great concentration of flavor.

### 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 is found 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. Upon delivery to the winery the grapes were whole berry pressed to avoid bitter compounds. 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, the balance cold fermented in stainless steel tanks. Overall, only ten 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 nine months before bottling.

### WINEMAKER NOTES

Intense aromas of pear and green apple fill the nose, accented by a mineral quality that is characteristic of the vineyard site. The mid-palate displays integrated vanillin and fruit components from barrel fermentation in seasoned French oak, balanced by generous natural acidity and a long toasty finish. This is a well-structured wine with superb aging potential of up to ten years.

### ANALYSIS

Harvested from September 23 to October 11, 1999

Brix: 24.1 TA: 0.87 g/100ml pH: 3.38

Bottled July, 2000

RS: 0.23% TA: 0.66 g/100ml pH: 3.28 Alcohol: 14.5%