



GUNDLACH
BUNDSCHU
EST. 1858

2000 RHINEFARM VINEYARD GEWURZTRAMINER

VINTAGE

The 2000 growing season included cool weather and some rain during early bloom with a heat spike later on in mid-June. While various vineyards in Sonoma and Napa experienced crop damage as a result, the Rhinefarm orientation and old-style head pruned vines served as protection against the inconsistent weather. Although sugars remained lower than average, the fruit continued to ripen slowly, resulting in superb physiological maturity. Overall, earlier ripening varieties such as Gewurztraminer fared well, maturing long before the mid-harvest rains.

VINEYARD

The small Gewurztraminer block on Rhinefarm is impacted by the cooling influence of the fog from the San Pablo Bay six miles to the south. The 32-year-old vines grow in topsoil that is between 18" and 30" deep, consisting of Huichica clay loam with occasional deposits of small stream gravel. Beneath this topsoil is a thick layer of compacted Huichica clay loam that naturally restricts vigor. The climate and soil, along with the maturity of the vines, produce structured, intensely aromatic fruit with mineral elements and substantial acidity. Planted: 1969

Rootstock: St. George

Average Yield: 3 tons per acre

WINEMAKING

The fruit was hand picked in the cool morning hours. Upon delivery to the winery most of the grapes were destemmed and gently crushed directly to press. After an overnight cold settling this juice was racked and inoculated with prepared yeast. A portion of the fruit was crushed directly to tank and allowed to cold soak on the skins for 24 hours before pressing, racking and inoculation. All of the wine was fermented in stainless steel tanks to preserve the aromatic fruit qualities and fresh flavors on the palate. Fermentation was arrested at 0.40% residual sugar prior to bottling.

WINEMAKER TASTING NOTES

The nose is redolent of spicy, floral and citrus aromas. Flavors of lychee nut, grapefruit and allspice fill the palate which is well structured with a full, supple texture. The 2000 Gewurztraminer is fermented in a dry style that remains lively on the palate and is the perfect accompaniment to spicy dishes and roast pork or ham.

ANALYSIS

Harvested August 29 to September 8, 2000

Brix: 22.8 TA: 0.55 g/100ml pH: 3.63

Bottled in January, 2001

RS: 0.4% TA: 0.53 g/100ml pH: 3.31 Alcohol: 13