



GUNDLACH  
BUNDSCHU

EST. 1858

2002 Rhinefarm Vineyard Gewurztraminer

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 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 33-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, produces 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 night harvested by hand. Upon delivery to the winery, the lion's share of the grapes were destemmed and gently crushed directly to press. After an overnight cold settling, the juice was racked and inoculated with prepared yeast. The remaining 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. Fermentation was arrested at 0.63% residual sugar before bottling.

WINEMAKER TASTING NOTES

The assertive aromas of this Alsatian-style Gewurztraminer, are reminiscent of rose petals and ripe citrus, leading to full-flavored orange and grapefruit notes on the palate. Full-bodied, dry and spicy, this wine contains enough bright acidity to pair with a wide variety of cuisine including: Thai, Chinese, Indian, and Pacific Rim. A classic pairing with turkey, ham and sausage, the Gewurztraminer also holds its own as an aperitif.

ANALYSIS

Harvested September 2-3, 2002

Brix: 23.8 TA: 0.58 g/100ml pH: 3.86

Bottled in January, 2003

RS: 0.63% TA: 0.57 g/100ml pH: 3.25 Alcohol: 14.2%

Release date: March 2003