



GUNDLACH
BUNDSCHU
EST. 1858

2001 RHINEFARM VINEYARD GEWURZTRAMINER

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 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 hand picked in the cool morning hours. Upon delivery to the winery, the lionís 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 0.67% residual sugar before bottling.

Winemaker Tasting Notes

Aromas of jasmine, orange blossom and ripe citrus fill the nose. A lush palate texture is framed by flavors of pink grapefruit and lychee, accented by hints of allspice on the front of the palate, culminating in a long finish. The 2001 Gewurztraminer was fermented in a dry style that remains lively on the palate and is the perfect accompaniment to roast pork or ham, grilled trout or Thai cuisine.

Analysis

Harvested August 23-27, 2001

Brix: 22.7 TA: 0.49 g/100ml pH: 3.80

Bottled in January, 2002

RS: 0.67% TA: 0.59 g/100ml pH: 3.25 Alcohol: 13.5%

Jeff Bundschu, Sixth Generation Vintner Linda Trotta, Winemaker

Release date: April 1, 2002