

GUNDLACH BUNDSCHU

2003 RHINEFARM VINEYARD GEWURZTRAMINER

VINTAGE

The 2003 growing season presented many challenges as well as, ultimately, very high quality fruit. Springtime frosts, rain and hail reduced crop size for many varieties, particularly Merlot and Zinfandel. Warm temperatures interspersed with early summer showers increased mildew potentials, testing the vigilance of vineyard managers. As harvest times approached, spikes in daytime temperatures further tested the endurance of vine and man alike. Mercifully, there were no rain events during the harvest period, allowing ample maturity time for the fruit. Despite Mother Nature's curve balls, the resulting fruit was rich, showing good concentration of varietal characters and, in the case of the reds, excellent color.

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 34-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:* 2 tons per acre

WINEMAKING

The fruit was night harvested by hand. Upon delivery to the winery, roughly half 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 0.57% residual sugar before bottling.

WINEMAKER TASTING NOTES

The assertive aromas of this Alsatian-style Gewurztraminer are reminiscent of allspice, quince and citrus blossom, leading to full-flavored lychee and tangerine 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 8 & 12, 2003

Brix: 22.9 TA: 0.45 g/100ml pH: 3.86

Bottled in March, 2004

RS: 0.45% TA: 0.49 g/100ml pH: 3.38 Alcohol: 13.5%



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

Release date: May 1, 2004

