



GUNDLACH  
BUNDSCHU  
EST. 1858

## 2000 Rhinefarm Vineyard Mayacamas Cuvee

### Vintage

2000 was the third consecutive cool vintage for Southern Sonoma Valley vineyards. The growing season included cool weather and some rain during early bloom, followed by a heat spike in mid-June and cool, rainy weather during harvest.

### Vineyard

The grapes for our Mayacamas Cuvée come predominantly from young plantings on our own Rhinefarm Vineyard, situated in the foothills of the Southern Mayacamas Range as it dips into the San Pablo Bay. With perfect southwest exposure and rocky, well-drained soils, Rhinefarm Vineyard produces some of America's best fruit year after year. The Cabernet, Merlot, and Cabernet Franc components of this wine represent classic examples of Rhinefarm's unique ability to produce wines with varietal character and a silken mouthfeel, even in the young-vine fruit used in this blend. Clones: UC Davis 8 Cabernet Sauvignon; Mt. Veeder Cabernet Franc; Martini Merlot

### Winemaking

The fruit was hand picked and delivered to the winery in the cool morning hours, then destemmed and conveyed into stainless steel fermenters. Cabernet Sauvignon, Merlot, and Cabernet Franc were each fermented in separate lots, with gentle, twice-daily pumpovers. Each lot was pressed at dryness, and then racked into barrels. The wine was aged for 14 months in predominantly French oak; minimal use of American and Hungarian oak barrels added coconut and spice nuances. After blending, the finished wine was bottled unfiltered and lightly filtered.

### Winemaker Tasting Notes

Blended from young-vine fruit and portions of wine lots that were not quite up to the rigorous quality standards of our Estate wines, the 2000 Mayacamas Cuvée is an exceptional value. Delightfully fragrant, with aromas of cherry, cedar, vanillin, coconut, and spicy oak, this inviting red marries Cabernet Sauvignon's structured cassis fruit with the warm, cherry tones of Merlot, and the complex, smoky spice of Cabernet Franc. Enjoyable now, it will continue to improve in the bottle over the next four to five years.

### Analysis

Blend: 56% Merlot, 43% Cabernet Sauvignon, 1% Cabernet Franc

Harvested in 2000

Bottled in July/August, 2002 Alcohol: 13.4% TA: 0.57 g/100ml pH: 3.64

\*\*

Jeff Bundschu, Sixth Generation Vintner Linda Trotta, Winemaker

Release date: September 15, 2002