



GUNDLACH
BUNDSCHU

EST. 1858

1998 RHINEFARM MERLOT

The 1998 growing season was long and mild. Overall, the fruit on Rhinefarm matured four weeks later than average. Combined with the merciful absence of rain during the harvest season, this long maturation time resulted in wines of exceptional balance and elegance.

The grapes for this wine were hand picked and sorted before entering the destemmer / crusher. The must was inoculated with prepared yeast and fermented at 80 F. Pump-overs occurred twice daily and maceration time was determined by tannin evolution. At pressing, the free run wine was kept separate from the hard press. The wine settled in the tank and was racked two times before going into both French and American barrels. Primary and secondary fermentations were completed before the wine went to barrel. Barrel aging lasted 14 months at which time each barrel was carefully tasted and selected for inclusion in the blend.

The 1998 Merlot offers red berry fruit, cherry and cassis with hints of pepper, spice and tobacco. The fruit and oak tannins are well integrated, contributing to a supple mouthfeel and long finish.

Harvested 10/12-10/21

Brix - 24.2

TA - .64 g/100ml

pH - 3.64

Bottled 4/00

pH - 3.58

TA - .57 g/100ml

Alc - 13.8%

Blend

95% Merlot

5% Cabernet Sauvignon

Release Date

October 1, 2000