

GUNDLACH BUNDSCHU

2001 RHINEFARM VINEYARD MOUNTAIN CUVÉE

VINTAGE

The 2001 early growing season saw a rare April frost, followed by early 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 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.

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 *2001 Mountain Cuvée* is an exceptional value. Delightfully fragrant, with aromas of red currant, cedar, vanillin and spicy oak, this inviting red marries Cabernet Sauvignon's structured cassis fruit with the warm, cherry tones of Merlot, and the complex spice of Cabernet Franc. The culmination is a firmly structured blend that finishes long and smooth. Enjoyable now, it will continue to improve in the bottle over the next four to five years.

ANALYSIS

Blend: 67% Merlot, 29% Cabernet Sauvignon, 4% Cabernet Franc

Bottled in June 2003

Alcohol: 14.1%

TA: 0.60 g/100ml

pH: 3.53



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

