



GUNDLACH  
BUNDSCHU  
EST. 1858

## 2000 Rhinefarm Vineyard Pinot Noir

### Vintage

2000 was the third consecutive cool vintage for North Coast vineyards. The growing season included cool weather and some rain during early bloom followed by a heat spike in mid-June, yet the Rhinefarm vineyards remained unscathed, a testimony to our moderate climate. Overall, earlier ripening varieties such as Pinot Noir fared well, maturing before the mid-harvest rains.

### Vineyard

The Pinot Noir on Rhinefarm grows in the lower block of the vineyard, a section that sits literally across the street from the Carneros appellation border and shares the cooling benefits of the fog from the San Pablo Bay. Planted 30 years ago, it is one of the older Pinot Noir vineyards in California. The Huichica clay loam topsoil is only 22 to 30 inches in depth, beneath which is a compacted Carneros Bay sediment subsoil which naturally restricts vigor. The climate and soils combine to produce maximum hang time and tiny berries with terrific intensity.

Clones: Wente & Hanzell

Planted: 1970

Average Yield: 2 to 3 tons/acre

### Winemaking

Each block of our estate Pinot Noir fruit was hand picked and delivered separately to the winery in the cool morning hours. Twenty percent of the must was cold soaked prior to fermentation to encourage color extraction and the development of complex aromatics. Each lot was fermented separately for approximately 11 days, in tandem with twice-daily gentle pumpovers. The wine was pressed at dryness, after which the free run wine was separated from the press fraction. Following one racking in tank, the Pinot Noir aged for 11 months in fine-grain, medium toast French oak barrels (50% new), primarily in Tonnellerie Remond-coopered wood.

### Winemaker Tasting Notes

The 2000 Pinot Noir displays a bright garnet color and aromas of sweet cherry, cranberry, pomegranate and toffee, highlighted by lovely violet notes. Red berry fruit flavors on the palate are framed by smoky earth and mocha accents, culminating with finely textured tannins and a long finish.

### Analysis

Harvested September 8 & 9, 2000

Brix: 25.1 TA: 0.67 g/100ml pH: 3.58

Bottled in December, 2001

Alcohol: 14.1% TA: 0.55 g/100ml pH: 3.73

Release date: May 14, 2002