



GUNDLACH  
BUNDSCHU  
EST. 1858

## 2001 RHINEFARM VINEYARD PINOT NOIR

### 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 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 over 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 2001 Pinot Noir is both rich and balanced, with deep red cherry, cranberry and dried rose petal aromas that carry over to the flavors and expand in the mouth. The lush texture and concentrated Burgundian fruit flavors are complimented by toffee, mocha, and smoky accents throughout the palate, culminating in a long, smooth finish.

### ANALYSIS

Harvested August 24-September 5, 2001

Brix: 24.1 TA: 0.62 g/100ml pH: 3.51

Bottled in January 7-8, 2003

Alcohol: 14.2% TA: 0.53 g/100ml pH: 3.55

Release date: May 12, 2003