

GUNDLACH BUNDSCHU

2002 RHINEFARM VINEYARD PINOT NOIR

VINTAGE

There was a two week cold snap in early spring, causing a small amount of damage to young shoots. Bloom saw rain and then heat spikes which caused some shatter on most varieties. The remainder of the ripening season brought slightly higher than normal average temperatures coupled with significantly low humidity. This low humidity brought on the challenges of irrigating sufficiently to keep the vines from shutting down as well the danger of sunburn to the fruit. The results were a smaller than average crop size yielding small berries packed with varietal concentration and delicacy in the Pinot Noir.

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. 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 and after a clean racking 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 2002 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 wine's 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 September 4 -6, 2002

Brix: 24.8 TA: 0.67 g/100ml pH: 3.51

Bottled in March, 2004

Alcohol: 14.3% TA: 0.54 g/100ml pH: 3.74



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

