

GUNDLACH BUNDSCHU

2003 RHINEFARM VINEYARD PINOT NOIR

VINTAGE

The 2003 growing season presented many challenges as well as, ultimately, very high quality fruit. Warm temperatures interspersed with early summer showers tested the vigilance of vineyard managers. As harvest times approached, spikes in daytime temperatures further challenged the endurance of vine and man alike. Mercifully, there were no rain events during the harvest period, allowing ample maturity time for the fruit. Despite nature's curve balls, the resulting fruit was rich, showing good concentration of varietal character.

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. Half of the fruit came from vines Planted in 1970, it is one of the older Pinot Noir vineyards in California, and consists of Wente and Hanzell clones. The other half comes from vines planted in 1997 consisting of Dijon 115 and Pommard 5 clones. The Huichica clay loam topsoil is only 22 to 30 inches in depth, beneath which is 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.

WINEMAKING

Each block of our estate Pinot Noir 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 just prior to dryness and moved to barrels to finish fermentation. It aged for 11 months in fine-grain, medium toast French oak barrels (50% new), primarily in Tonnellerie Remond-coopered wood.

WINEMAKER TASTING NOTES

The 2003 Pinot Noir is rich and balanced, with deep black cherry, clove and dried rose petal aromas that carry over to the flavors and expand in the mouth. The suppleness of the 35-year-old Wente clone fruit gains depth and concentration from the young Pommard and Dijon blocks, resulting in a complex, mouth-filling, medium-bodied Pinot Noir packed with intense Burgundian fruit character framed by fine, resolved tannins. The long, smooth finish offers black plum, cherry, and roasted espresso bean flavors. This classic Pinot Noir will benefit from cellaring 3 – 7 years from the vintage date.

ANALYSIS

Cases produced: 2,700

Harvested September 6 – 20, 2003

Brix: 24.9

TA: 0.58 g/100ml

pH: 3.54

Bottled in December 2004

Alcohol: 14.2%

TA: 0.50 g/100ml

pH: 3.75



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

