

# GUNDLACH BUNDSCHU

## 2004 RHINEFARM VINEYARD PINOT NOIR

### VINTAGE

An historically early start to the growing season resulted in the 146<sup>th</sup> harvest on Rhinefarm being the earliest on record. Unseasonably toasty temperatures in February were followed by rather balmy conditions throughout the spring and summer, allowing the slow development of complex flavors. Shortly after the start of harvest on August 15<sup>th</sup>, a significant heat spell resulted in crop reduction of some blocks that were very near optimum maturity, particularly Merlot. The final fruit of the season was brought in on September 30<sup>th</sup>, making 2004 the first vintage in Rhinefarm history that saw no grape harvesting in the month of October. In general the vintage can be characterized by low yields and high intensity of varietal flavors.

### 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. Two thirds 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 clonal selections. The other third comes from vines planted in 1999 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 (40% new), primarily in Tonnellerie Remond-coopered wood.

### WINEMAKER TASTING NOTES

The 2004 Pinot Noir is silky and balanced, with black cherry, clove and dried rose petal aromas and classic Burgundian flavors. The suppleness of the 35-year-old Heritage clone fruit gains depth and concentration from the young Pommard and Dijon blocks, resulting in complexly layered flavors, elegant texture and a long, smooth finish. This classic Pinot Noir will benefit from cellaring 3 – 7 years from the vintage date.

### ANALYSIS

*Cases produced: 3,318*

*Harvested August, 2004*

Brix: 25.5

TA: 0.67 g/100ml

pH: 3.45

*Bottled in January 2006*

Alcohol: 14.8%

TA: 0.65 g/100ml

pH: 3.60



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

