



GUNDLACH  
BUNDSCHU  
EST. 1858

## 1999 RHINEFARM VINEYARD PINOT NOIR

### VINTAGE

1999 was a moderate to cool growing season that resulted in a long hang time for most varietals in the North Coast. Warm temperatures at the end of September and beginning of October gave the Pinot Noir a final push to ripeness. Crop size was slightly below average, leading to berries with concentrated 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. 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 and Hanzell

Planted: 1970

Average Yield: 2 to 3 tons per acre

### WINEMAKING

The fruit was hand picked and delivered to the winery in the cool morning hours where it was destemmed and conveyed into stainless steel fermenters. The fermentation lasted 12 days in tandem with twice-daily gentle pumpovers and careful monitoring of fermentation temperatures. The wine was pressed at dryness and the free run separated from the press fraction. After one racking in tank, the wine was aged for 12 months in fine-grain, medium toast French oak barrels (50% new), primarily in Tonnellerie Remond-coopered wood.

### WINEMAKER TASTING NOTES

The 1999 Pinot Noir displays a deep garnet color and aromas of pomegranate, cranberry and mocha, backed by subtle dried rose petal and dried cherry notes. The palate texture is supple, with focused berry flavors and smoky toffee aspects framing the fruit. The wine shows tremendous length and balance and is quite possibly the best Pinot Noir we've ever made.

### ANALYSIS

Harvested September 24-28, 1999

Brix: 24.6 TA: 0.76 g/100ml pH: 3.65

Bottled in January, 2001

Alcohol: 14.3% TA: 0.54 g/100ml pH: 3.72