

# GUNDLACH BUNDSCHU

## 2003 RHINEFARM VINEYARD TEMPRANILLO ROSÉ

### VINTAGE & ORIGIN

The 2003 growing season presented many challenges as well as, ultimately, very high quality fruit. Springtime frosts, rain and hail reduced crop size for many varieties. Warm temperatures interspersed with early summer showers increased mildew potentials, testing the vigilance of vineyard managers. As harvest times approached, spikes in daytime temperatures further tested 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 Mother Nature's curve balls, the resulting fruit was rich, showing good concentration of varietal characters and, in the case of the reds, excellent color.

Tempranillo, the cornerstone variety of Spain's Rioja region, is a relatively new grape to California and has shown great promise in our vineyard. This wine marks our third vintage for Tempranillo Rosé, a refreshing wine that is bursting with refreshing fruit and is an ideal wine for the hot days of summer.

### WINEMAKING

The fruit was hand picked in 1-ton bins and delivered to the winery in the cool morning hours where it was destemmed and conveyed to the fermenter. The must remained in contact with the skins for a short window to extract a light shade of color and bright berry and citrus flavors. The juice was drawn off of the skins and fermented at a cool temperature in stainless steel. Upon completion of fermentation a third of the wine was moved to neutral oak barrels for three months of aging. The resultant wine has a relatively full-bodied palate in tandem with exuberant fruit character.

### WINEMAKER TASTING NOTES

Assertive red currant and cherry aromas lead to vivid raspberry and strawberry flavors in this memorable, light ruby-colored rosé. The fresh red fruit flavors make it sip more like a nervy light red than a typical rosé or blush wine. Bred for outdoor dining, this Spanish inspired rosé especially loves the grill, everything from fresh prawns brushed with olive oil to marinated flank steak.

### ANALYSIS

*Harvested on September 25, 2003*

Brix: 22.6                      TA: 0.51 g/100ml                      pH: 3.70

*Bottled in March, 2003*

Alcohol: 13.3%                      TA: 0.57 g/100ml                      pH: 3.44



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

Release date: April 26, 2004

