



GUNDLACH
BUNDSCHU
EST. 1858

1999 Rhinefarm Vineyard Tempranillo

Vintage & Origin

While early 1999 saw moderate to cool temperatures in the North Coast, red wines on the Rhinefarm Estate vineyard received an ideal maturation window as temperatures warmed at the end of September and beginning of October. Tempranillo, which is the cornerstone variety of Spain's Rioja region, is a relatively new grape to California and in our vineyard produces a unique wine full of dark berry fruit character and complex spice and earth notes.

Vineyard

The Tempranillo on Rhinefarm is planted 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. The topsoil is only 22" to 30" deep, consisting of Huichica clay loam. Beneath, the compacted Carneros Bay sediment subsoil naturally restricts vigor. Vineyard cultural practices ensure healthy grapes and intensity of fruit: shoots are vertically positioned in the spring, leaves and laterals are pulled in early summer to promote dappled sunlight throughout the vine, and immature bunches are thinned at veraison as needed.

Clones: Riscal, Mauro, U.C. Davis Clone

Planted: 1993 □ Trellis: Vertical □ Spacing: 9' X 6'

Winemaking

The fruit was hand picked in half-ton bins and delivered to the winery in the cool morning hours where it was destemmed and conveyed into stainless steel fermenters. The must fermented for 12 days in tandem with twice-daily gentle pumpovers. The Tempranillo was pressed at dryness and the free run was separated from the press fraction. The wine was aged for 14 months in medium toast American and French oak barrels (68% new). The wine was unfinned and lightly filtered prior to bottling.

Winemaker Tasting Notes

The 1999 Rhinefarm Vineyard Tempranillo is an opaque, unusually complex wine, with aromas of cassis, violet, brown sugar and sandalwood. Texturally, the palate is extracted and supple, with flavors consisting of super-ripe black cherry and cocoa. The tannins are integrated and fine, conveying the flavors through a long finish.

Analysis

Harvested on October 15, 1999 □ Brix: 24.8 T A: 0.53 g/100ml pH: 3.66

Bottled July 24, 2001 □ Alcohol: 13.5% T A: 0.60 g/100ml pH: 3.77

Release date: May 14, 2002