



GUNDLACH
BUNDSCHU
EST. 1858

1999 RHINEFARM VINEYARD ZINFANDEL

VINTAGE

1999 was a moderate to cool growing season that resulted in a long hang time for most varietals in the North Coast. The Zinfandel was given the final push to maturation by warm temperatures at the end of September and beginning of October. In addition to the ripe brix levels, the grapes' natural equilibrium was maintained by the moderate overall temperatures, resulting in an unusual combination of red jammy fruit and structural elegance.

VINEYARD

The Zinfandel on Rhinefarm grows in the upper benchland portion of the vineyard at an average elevation of 200 feet, thriving in the rocky, well-drained conditions presented by the alluvial fan that comprises the lower Mayacamas. Topsoils are 18 to 34 inches deep, consisting of Rhyolitic volcanic ash and alluvial wash. Beneath the topsoil is a mostly impervious layer of consolidated volcanic ash with occasional fractures for the roots to penetrate to deeper depths, producing wines with concentrated fruit flavors and firm structural qualities.

Clone: La Paz Planted: 1976 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 10 days in tandem with twice-daily gentle pumpovers. Pressed at dryness, the Zinfandel free run was separated from the press fraction. After one racking in tank, the wine was aged for 12 months in medium toast American oak barrels (50% new). The wine was unfinned, and lightly filtered prior to bottling.

WINEMAKER TASTING NOTES

The 1999 Rhinefarm Vineyard Zinfandel has a distinctive white pepper character that is found in each stage of the wine from the grapes themselves through to the bottled wine. Brambly boysenberry and orange peel aromas lead to plush blackberry flavors that firm up on the focused finish, becoming sleek and high-toned. It is a beautifully balanced wine and one of the most expressive vineyards on our estate.

ANALYSIS

Harvested October 29, 1999

Brix: 24.6 TA: 0.87g/100ml pH: 3.46

Bottled in February, 2001

Alcohol: 15.5% TA: 0.65g/100ml pH: 3.9

Release date: May 1, 2001