

# GUNDLACH BUNDSCHU

## 2004 RHINEFARM VINEYARD ZINFANDEL

### 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 Zinfandel on Rhinefarm was planted in 1976 and 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 Mountain Range. 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.

### 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 gentle pumpovers. Once pressed, the Zinfandel free run was separated from the press fraction. After one racking in tank, the wine was aged for 15 months in medium toast American oak barrels (35% new). The wine was unfinned, and lightly filtered prior to bottling.

### WINEMAKER TASTING NOTES

The 2004 Rhinefarm Vineyard Zinfandel is a smooth, supple wine loaded with varietal character, yet beautifully balanced with structure and finesse. Intense aromas of brambleberries are followed by ripe, juicy boysenberry and cherry flavors, a rich, chewy mouthfeel and a luscious cocoa quality that lingers through the long finish. Ideal cellar time is 2 – 7 years from the vintage date.

### ANALYSIS

*Cases produced: 770*

*Harvested September 6, 2004*

Brix: 23.6

TA: 0.82g/100ml

pH: 3.47

*Bottled in January 2006*

Alcohol: 15.6%

TA: 0.61g/100ml

pH: 3.78



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

