

GUNDLACH BUNDSCHU

2003 RHINEFARM VINEYARD ZINFANDEL

VINTAGE

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 time 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. Despite Mother Nature's curve balls, the resulting fruit was rich, showing good concentration of varietal character.

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 15 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 14 months in medium toast American oak barrels (40% new). The wine was unfinned, and lightly filtered prior to bottling.

WINEMAKER TASTING NOTES

The 2003 Rhinefarm Vineyard Zinfandel is a smooth, supple wine loaded with varietal character, yet beautifully balanced with structure and finesse. Aromas of bramble berries, allspice and white pepper, with hints of licorice, are followed by rich, ripe black cherry flavors, a rich, chewy mouthfeel and a luscious mocha quality that lingers through the long finish. Ideal cellar time is 2 – 7 years from the vintage date.

ANALYSIS

Cases produced: 750

Harvested September 26

Brix: 26.4

TA: 0.92g/100ml

pH: 3.49

Bottled in January 2005

Alcohol: 15.9%

TA: 0.65g/100ml

pH: 3.85



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

