



## 2005 VINTAGE RESERVE, ESTATE VINEYARD SONOMA VALLEY

**VINEYARD** Rhinefarm Vineyard  
Estate grown, produced and bottled  
Rhyolitic Ash and Alluvial Wash soils, 24 to 28 inches deep, at  
150 to 300 feet elevation  
Two lots of Cabernet Sauvignon: half Martini selection vines  
planted 1976, half clone 337 vines planted 1999  
One lot Petit Verdot clone 1, planted 1999  
Yield 2.0 ton/acre

### WINEMAKING

*Harvest Dates:* October 20–25  
*Brix at Harvest:* 26.0°  
*TA at Harvest:* 0.67g/100ml  
*pH at Harvest:* 3.65  
*Vinification:* Harvested by hand in three lots  
Three-day cold soak  
Up to 28 days total skin contact  
Yeast strains D254 and T73  
Concurrent primary and malolactic fermentation  
Extraction through gentle pump-overs, tailored to each lot  
Base blend assembled 15 months before bottling  
Final blend assembled four weeks before bottling  
Lightly fined by lot and filtered to bottle  
*Oak Regimen:* 18 months in 100% French oak, 50% new  
Medium-tight grain, medium to medium-plus toast  
Primary coopers Vicard and Mercier

### HARVEST NOTES

The 2005 season provided wine grapes of exceptional quality to those who were vigilant about tending their vines. A cool and unseasonably wet spring and early summer led to excessive vine growth, so we made numerous passes through the vineyard to remove leaves in order to keep the plants in balance with respect to fruit and foliage. Mild daytime temperatures through harvest created the optimum environment for flavor and aroma compounds to develop, and warm nighttime temperatures promoted tannin maturity, making for a vintage of very promising wine quality.

### WINEMAKER TASTING NOTES

Intense aromas of black currant and cassis laced with notes of black spice and ground coffee. On the palate, succulent flavors of blackberry and black currant are enveloped by a supple, ripe tannin structure that gives the wine an elegant, medium-weight body. Black fruit, dark cocoa, roasted coffee and spice notes gain intensity and linger through the long finish. Optimal cellaring time four to fifteen years from vintage.

Jeff Bundschu  
Sixth Generation Vintner



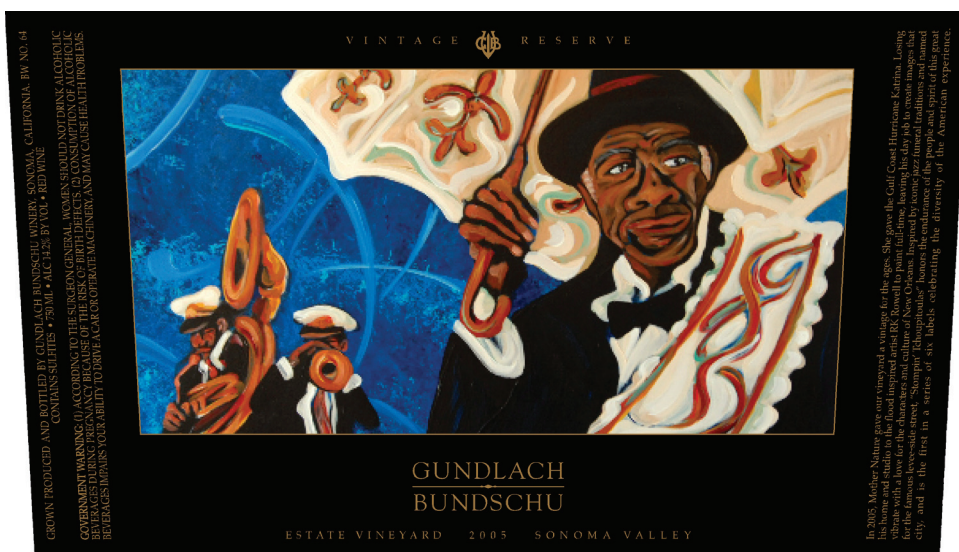
*Composition:* 92% Cabernet Sauvignon  
8% Petit Verdot  
*Bottled:* March 2007  
*Case Pack:* 6/750ml  
*Cases Produced:* 1,110  
*Alcohol:* 14.2%  
*TA at Bottling:* 0.57g/100ml  
*pH at Bottling:* 3.86





# GUNDLACH BUNDSCHU

EST. 1858



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### THE LABEL

In 2008, the Bundschu family spent three weeks traveling around the United States with a theatre company, staging a play in commemoration of the 150th anniversary of our family winery. Everywhere we went, we reveled in the unique local landscape, cuisine, music, humor and lifestyle of our hosts, and were moved by the personal stories our own tale inspired them to share. We returned home even more aware of the richness of America's diverse culture, as well as the common community that transcends our differences.

The experience inspired us to create a series of Vintage Reserve labels that celebrates the diversity of American culture, commissioning regional artists to create images that embody the spirit of their community. The first of this six-vintage series celebrates the rebirth of the great city of New Orleans.

In 2005, Mother Nature gave our vineyard a vintage for the ages. She gave the Gulf Coast Hurricane Katrina. Losing his home and studio to the flood inspired artist RK Rowell to paint full-time, leaving his day job to create images that vibrate with a love for the characters and culture of New Orleans. Inspired by iconic jazz funeral traditions and named for the famous levee-side street, "Stompin' Tchoupitoulas" honors the endurance of the people and spirit of this great city.

### ABOUT THE ARTIST

*Coffee and cigarettes. Low slung hats. Film noir. House bands. Dark bourbon. Road side bars. Muddy delta roads. Fried catfish. Rainy mornings. Summer front porches. Blues. Soul. R&B. Lost at Mardi Gras. Mysterious tattoo. Beignets. Bloody Marys. Wrinkled tuxedos. Jazz fest gospel tent. Sunday brunch mimosas. Pensive. Poignant. Family proud. Piney woods. Southern accent. Natchez azaleas. Chicken-strapped crab traps. In the deep south, atmosphere is destiny. Heat. Humidity. Water. Wind. Wet. Sticky. Hurricanes. Our unique cultural experience dictates the high style in which we survive. My art is my atmosphere and my experience. It resonates with those that have the same tension in their souls—no matter how it got there. — RK Rowell*

Born and raised in Poplarville, Mississippi, RK Rowells' paintings celebrate distinctive southern culture. A self-taught painter, he holds degrees in education and performing arts from the University of Southern Mississippi. He spent his early career as a music educator, and after 20 years in Mississippi and New Orleans metro area schools, he left teaching to pursue a career as a corporate trainer. In 2005, Rudy decided to paint full-time and set up a full studio in his home. In August of that year, Hurricane Katrina brought five feet of water into the studio. He salvaged all he could and moved to Memphis to lick his wounds, and some Bar-b-que. In August 2006, Rudy relocated to a new home just over the Pearl River in Bogalusa, Louisiana. His future plans include a gallery/studio in the Poplarville area that will feature local and regional artists and an art printmaking shop. See more of Rudy's work at [vigoboom.com](http://vigoboom.com).

