

2011 MERLOT, SONOMA VALLEY

Vineyard

- Sourced primarily from the Bundschu family's 150+year-old Rhinefarm Estate Vineyard, located on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay.
- Steep southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure.
- A portion sourced from warmer vineyard sites adds lushness to the midpalate.



Winemaking & Analyses

- Three-to-five day cold soak before fermentations with D254 yeast strain.
- Extraction through gentle pumpovers tailored by lot, using louvers and screens to eliminate pumping skins and seeds.
- Pressed before dryness and racked to barrels to complete fermentation. Lees stirring for 3 months post-fermentation.
- Seventeen months in 100% French oak, 40% new. Primary cooper Nadalie.
- 88% Merlot, 5% Malbec, 3.5% Cabernet Sauvignon, 3.5% Petit Verdot
- 14.1% alcohol. TA 0.55 g/100ml. pH 3.83
- 3,297 cases produced. Suggested retail price \$30. Released March 2014.

WINEMAKER TASTING NOTES

Aromas of violets, blueberries and spice are followed by an elegant palate of blackberry, black cherry and mocha. Supple tannins add weight and a polished texture and lead to a bright, lush finish. Delicious upon release, this Merlot will benefit from five years of cellaring from vintage and continue to age gracefully for at least ten years.

Jeff Bundschu Sixth Generation Vintner Keith Emerson Winemaker

