



2001 VINTAGE RESERVE CABERNET SAUVIGNON RHINEFARM VINEYARD, SONOMA VALLEY

THE LABEL

The 2001 Vintage Reserve is the fifth of seven labels that compose Gundlach Bundschu's Millennium Series. The 'Fortune' label brings us to the Roman Empire at the turn of the first millennium.

The prosperous Roman city of Pompeii was home to a thriving merchant class, and the Vettii family was among her most successful citizens. Their villa was filled with frescoes depicting cherubs, flighty companions of the goddess Fortuna, lending a hand in the many family businesses, notably the wine trade shown here. But fortune is a fickle mistress indeed, and her wheel took a savage spin when Mount Vesuvius erupted in 79 AD. Pompeii vanished under a blanket of ash, where it lay forgotten until it was excavated 1,800 years later, revealing this perfectly preserved fresco on the walls of the banquet room.

Gundlach Bundschu's Millennium Series celebrates the 7,000year history of wine and its continuing role in art and culture as a unifying symbol of peace, respect and humanity. With the release of the 2001 'Fortune' label, the winery celebrates the role of wine in giving thanks and wishes for good fortune, great and small.

"Our heartfelt thanks to Nina Wemyss for first inspiring this label series and continuing to provide direction and support."

THE ARTIST

Designer Chuck House has built his career on the design of wine labels, but his academic training was in Cultural Anthropology. He views the Gundlach Bundschu Vintage Reserve Millennium Series as a chance to explore some profound connections between art, history, civilization and wine. "The rich color and figurative imagery on these ancient works of art are a natural extension of Gundlach Bundschu's Vintage Reserve label tradition, or maybe their tradition should be described as a natural extension of the universal value of wine as a joyful expression of the human experience, which was as relevant then as it is today. This continuity with history is what the Millennium Series seeks to express."





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Varietal Composition: 100% Cabernet Sauvignon 30-year-old vines

Harvest Dates: October 3–8, 2001

Brix: 25.8°

Barrel Aging: 14 months 50% new French oak

BOTTLED: March 2003

CASE PACK: 6/750ml

Production: 601 cases

ALCOHOL: 14.1%

TA: 0.62 g/100ml

pH: 3.69

RHINEFARM VINEYARD

The Vintage Reserve is taken from a 30-year-old Cabernet Sauvignon block situated at the highest elevation of all of the plantings. Planted in 1969, it produces Gundlach Bundschu's most complex Cabernet Sauvignon, for a variety of reasons. Its position on Rhinefarm's southwest-facing benchland slope is exposed to more sunlight hours and heat during the growing season. Also, the topsoil, only 24"–28" deep, consists of bone-white, bleached volcanic ash and natural organic humus. The site orientation, soil composition and shallow topsoil depth consistently provide concentrated, black fruit and complex aromatics.

Harvest Notes

The 2001 early growing season saw a rare April frost, followed by early summer heat spikes, which reduced yields and promoted the development of exceptional flavor concentration in the remaining fruit. Autumn weather was moderate and rain-free, allowing for a long hang time on the vine.

WINEMAKING

The grapes were hand-harvested and delivered to the winery in the cool morning hours where they were destemmed, gently crushed and delivered to small stainless steel fermenters. After a 3-day cold soak, the must was inoculated with prepared yeast. Maceration time lasted 27 days and extraction was aided by gentle pumpovers as well as *delastage*. Upon dryness, the wine was pressed and racked to French oak barrels, 50% new. After 14 months of aging, the wine was filtered to bottle.

WINEMAKER TASTING NOTES

Aromas of black currant, with notes of tobacco leaf and sweet vanilla, lead to a ripe palate of rich black fruit and earth, laced with dried fig and black olive. The ripe, broad tannin structure conveys the intense black fruit flavors through a long finish.

Jeff Bundschu, Sixth Generation Vintner

Linda Trotta, Winemaker

