



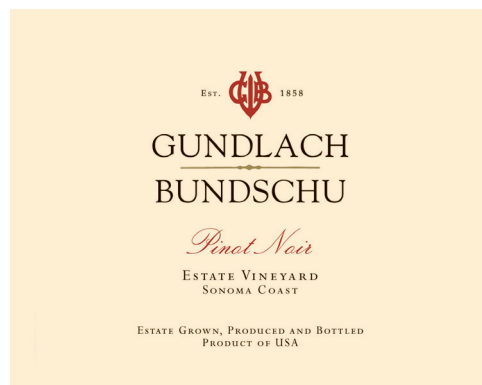
GUNDLACH BUNDSCHU

EST. 1858

2011 PINOT NOIR, ESTATE VINEYARD, SONOMA COAST

ESTATE GROWN, PRODUCED AND BOTTLED ON RHINEFARM ESTATE VINEYARD

- The Bundschu family's 150+year-old vineyard is located on the southwest slopes of the Mayacamas Mountains, just 8 miles north of San Pablo Bay.
- Terrain below 150 ft. elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity. Wines grown in these blocks bear the Sonoma Coast designation to reflect their cool climate character.
- Eight distinct blocks of Pinot Noir harvested separately. 20% of the blend comes from 40+year-old Heritage Selections; 80% from Dijon clones 667 and 777.



WINEMAKING & ANALYSES

- Destemmed, then optically sorted and gravity fed directly to fermentation tanks.
- Five to seven day cold soak; indigenous and RC212 yeast strains.
- Twice daily, gentle pumpovers, using louvers and screens to eliminate pumping skins and seeds.
- Indigenous malolactic fermentation and battonage weekly.
- Ten months in 100% French oak, 40% new. Primary coopers Tonnellerie Remond, Tonnellerie O and Dargaud et Jaegle.
- 14.4% alcohol. TA 0.58g/100ml. pH 3.82
- 2,212 cases produced. Released August 2013.

WINEMAKER TASTING NOTES

The cool 2011 vintage gave us pinot noir of distinctive elegance, spice and minerality. Aromas of warm berries, dried rose petals and baking spices. Juicy flavors of black cherry, fleshy black plum & strawberry with cream are infused with complex layers of brown spice, forest floor and slate. Round and polished mouthfeel, with ripe, supple tannins drawing the creamy texture through an exceptionally long, elegant finish. Will continue to improve with three to seven years cellaring from vintage date.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

