



2000 VINTAGE RESERVE CABERNET SAUVIGNON

THE LABEL

The 2000 Vintage Reserve is the fourth of seven labels which compose Gundlach Bundschu's Millennium Series. The 'Epic' label brings us to the seventh century BC, when Greek mythology elevated winemaking to the divine.

The image portrays the story told in "Hymn to Dionysus," written by the blind poet Homer, known best for writing The Iliad and The Odyssey. Pirates abduct Dionysus, the son of Zeus and patron deity of wine, theater and song, having mistaken him for a wealthy prince. The god the Romans later called Bacchus avenges his captors by filling the ship with wine and causing a giant grapevine to overtake the mast. The panicked sailors realize their error and leap overboard, when Dionysus mercifully spares their lives by transforming them into dolphins.

Our millennium series celebrates the seven thousand year history of wine and its persistent role in art and culture as a unifying symbol of peace, respect and humanity. With the release of the 2000 vintage 'Epic' label, we honor the ancient artists and writers who celebrated this profound connection well before us.

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."



GUNDLACH BUNDSCHU

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VINTAGE

2000 was the third consecutive cool vintage for Southern Sonoma Valley vineyards. The growing season included cool weather and some rain during early bloom, followed by a heat spike in mid-June and cool, rainy weather during harvest.

VINEYARD

The Vintage Reserve is taken from a 30 year old Cabernet Sauvignon block situated at the highest elevation of all our estate plantings. Planted in 1969, it produces our 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 to 28 inches 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.

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. The must was inoculated with prepared yeast and pumped over twice daily throughout fermentation. 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

The elegant 2000 Vintage Reserve exemplifies the character of this 13-acre block. Dark ruby color, earthy aromas of dusty herb, deep blackberry and cassis lead to complex layers of blackberry, clove and molasses flavors. The broad palate is framed by fine grain tannins that convey the rich black fruit and cedar flavors through a long finish.

ANALYSIS

Blend: 100% Cabernet Sauvignon

Cases Produced: 395

Harvested October 23, 2000

Brix: 25.1

TA: 0.48 g/100ml

pH: 3.75

Bottled in May 2002

Alcohol: 14.1%

TA: 0.60 g/100ml

pH: 3.64



Jeff Bundschu, Sixth Generation Vintner



Linda Trotta, Winemaker

