



GUNDLACH BUNDSCHU

EST. 1858

2004 VINTAGE RESERVE CABERNET SAUVIGNON ESTATE VINEYARD, SONOMA VALLEY

VINEYARD Rhinefarm Vineyard
Estate grown, produced and bottled
Rhyolitic Ash and Alluvial Wash soils, 150 – 300 feet elevation
Three lots of Cabernet Sauvignon; one lot Petit Verdot
Martini clone Cabernet Sauvignon planted in 1976
Yield 1.0 ton/acre

WINEMAKING

Harvest Date: September 16 to 23
Brix at Harvest: 26.0
pH at Harvest: 3.65
TA at Harvest: 0.67 g/100ml
Vinification: Harvested by hand in four lots
Three to five 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 fifteen 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

An historically early start to the growing season resulted in the 146th harvest on Rhinefarm being the earliest on record. Unseasonably toasty temperatures in February were followed by rather balmy conditions throughout the spring and summer, allowing the slow development of complex flavors. Shortly after the start of harvest on August 15th, a significant heat spell resulted in crop reduction of some blocks that were very near optimum maturity, particularly Merlot. The final fruit of the season was brought in on September 30th, making 2004 the first vintage in Rhinefarm history that saw no grape harvesting in the month of October. In general the vintage can be characterized by low yields and high intensity of varietal flavors.

WINEMAKER TASTING NOTES

Complex aromas of black currant, dusty blackberry and warm brown spice. Silky entry leads to an elegant texture on the palate that is full-bodied but not heavy. Rich flavors of black cherry, currant and cassis are framed by fine-grain tannins that broaden the flavors on a velvety mouthfeel. Dark cocoa and black spice notes join the dusty fruit flavors for a long finish. Optimal cellaring time 4 to 15 years from vintage.



Composition: 88% Cabernet Sauvignon
12% Petit Verdot
Bottled: March 2006
Cases Produced: 392
pH at Bottling: 3.72
TA at Bottling: 0.59 g/100ml
Alcohol: 14.3%

Jeff Bundschu
Sixth Generation Vintner

Linda Trotta
Winemaker

