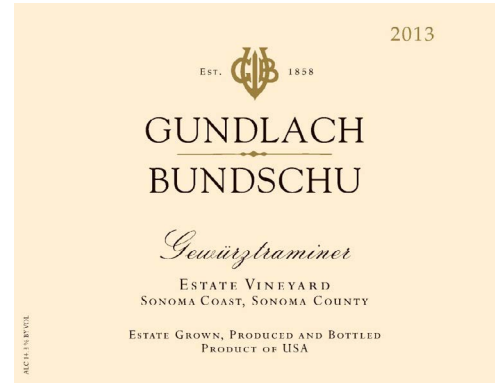




2013 GEWÜRZTRAMINER, ESTATE VINEYARD, SONOMA COAST

ESTATE GROWN, PRODUCED AND BOTTLED ON RHINEFARM ESTATE VINEYARD

- The Bundschu family's 150+year-old vineyard is located on the SW slopes of the Mayacamas Mountains, just eight 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.
- Eleven acres of Heritage Selection vines planted 1969, harvested in 2 lots. Eleven acres of clone 47 vines planted 2005, harvested in 3 lots. Yield 3.5 tons/acre.



WINEMAKING & ANALYSES

- Night harvested in five lots, whole cluster pressed, 48 hours cold settled
- 20% clusters frozen 48 hours then thawed completely, then whole-cluster pressed, for richness and texture
- Yeast strain VL1
- 90% stainless steel fermented, 10% fermented in neutral oak
- 0.0% residual sugar
- 14.3% alcohol. TA 0.50 g/100ml. pH 3.35
- 5,228 cases produced. Suggested retail price \$22.50. Released April 2014.

WINEMAKER TASTING NOTES

Aromas of allspice, jasmine and citrus burst from the glass. Luscious flavors of pink grapefruit, white nectarine, navel orange, lychee and starfruit are spiced with fresh ginger and coriander. The round, plush palate is accentuated with delicately woven mineral notes and crisp acidity leading into to a long, vibrant finish. Wonderfully bright and fresh in its youth, this classic, dry Gewürztraminer will continue to develop complexity up to fifteen years from vintage.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

