



GUNDLACH BUNDSCHU

EST. 1858

2006 VINTAGE RESERVE, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Estate Vineyard
Estate grown, produced and bottled
Sustainably farmed
Rhyolitic Ash and Alluvial Wash soils, 24 to 28 inches deep, at 150 to 300 feet elevation
Two lots of Cabernet Sauvignon:

- three-quarters clone 8 vines planted in 1999
- one-quarter Martini selection vines planted 1999

One lot Petit Verdot clone 1, planted 1976
One lot Malbec clone 1, planted 1999
Yield 2.0 ton/acre

WINEMAKING

Harvest Dates: September 28–October 23
Brix at Harvest: 26.0°
TA at Harvest: 0.55g/100ml
pH at Harvest: 3.80
Vinification: Harvested by hand in five lots
Three-day cold soak
Up to 28 days total skin contact
Yeast strains D254
Concurrent primary and malolactic fermentation
Extraction through gentle pump-overs, tailored to each lot
Base blend assembled 12 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

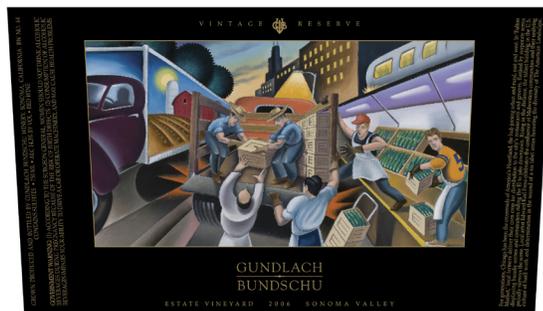
HARVEST NOTES

The 2006 growing season got off to a late, wet start on Rhinefarm, with budbreak beginning at the end of March and generous rainfall late into the spring. High soil moisture going into the growth period allowed the vines to develop large canopies that required vigilant taming to maintain ideal fruit-to-canopy ratios. A record-breaking heat wave in July helped put an end to vegetative growth and spurred the vines onto the business of ripening fruit. The harvest period was nearly perfect, and so in the end the fruit attained excellent phenolic maturity as well as nicely developed varietal characters.

WINEMAKER TASTING NOTES

Smoky red currant aromas precede a silky palate with layered flavors of fresh fig, spiced cherry, tea leaf, black olive and Dutch cocoa. Elegantly structured, with fine-grain tannins and balancing acidity that will allow the wine to cellar up to 15 years from vintage. An ideal pairing for game, such as duck, venison and wild boar.

Jeff Bundschu
Sixth Generation Vintner



Composition: 88% Cabernet Sauvignon
6% Petit Verdot
6% Malbec

Bottled: May 8, 2008

Case Pack: 6/750ml

Cases Produced: 700

Alcohol: 14.3%

TA at Bottling: 0.63g/100ml

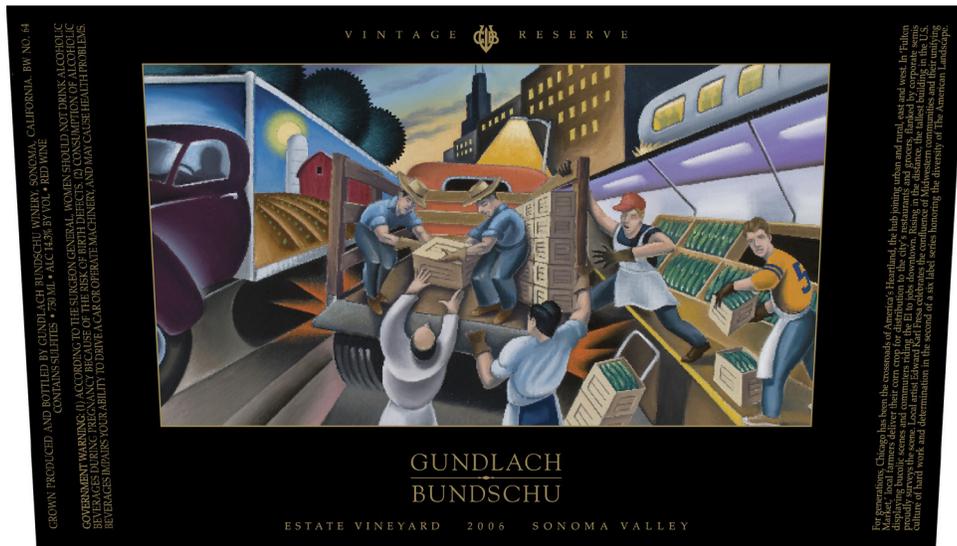
pH at Bottling: 3.70





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THE LABEL

In 2008, the Bundschu family spent three weeks traveling around the United States with a theater company, staging a play in commemoration of the 150th anniversary of our family winery. The experience inspired us to create a series of Vintage Reserve labels that celebrates the richness of America's diverse culture, as well as the common community that transcends our differences. The six-vintage "American Landscape" series will feature the artwork of six regional artists commissioned to embody the spirit of their community. The 2006 vintage is the second in the series and celebrates Chicago with the work of Edward Karl Fresa.

For generations, Chicago has been the crossroads of America's Heartland, the hub joining urban and rural, east and west. In "Fulton Market," local farmers deliver their corn crop for distribution to the city's restaurants and grocers, flanked by corporate semis displaying bucolic scenes and commuters riding the El to jobs downtown. Rising in the distance, the tallest building in the U.S. proudly surveys the scene. Local artist Edward Karl Fresa celebrates the confluence of Midwestern communities and their unifying culture of hard work and determination.

ABOUT THE ARTIST

Edward Karl Fresa is an artist/sculptor from Chicago, IL. His interest in shape and form make up a visual iconography that draws comparisons to 1930s modernism and regionalism. Fresa received his MFA from Southern Illinois University and following

a successful art exhibit in St. Louis, he moved to Chicago. He has shown in many juried shows including the Chicago and Vicinity Biennial at the Art Institute of Chicago. He is a collected artist, published illustrator and sculptor, and has executed works for Lettuce Entertain You, Oprah Winfrey, Saks, Le Meridian Hotels, Nike and Harley Davidson.

A member of the Chicago Artists Coalition, his work can be seen on the web at www.caonline.org. He continues to share his extensive knowledge of art and has taught painting and drawing at Triton College, Robert Morris College and the Oak Park Art League. "My efforts continue to be to refine my skills and to make each painting personal and unique, reflecting my interests and vision."

The image Karl created for the 2006 Vintage Reserve label captures a bit of his personal story as well as the greater Midwestern experience. The man in white helping to unload the corn is his grandfather, a former coal miner who bought a grocery with money he earned selling ice cream, eventually employing his own father and extended family through the depression. The artist himself once dreamed of playing professional football—he is at right, wearing the Chicago Bears #51 as he watches himself document the activity. The Fulton Market area today is familiar territory to artists, as warehouses are increasingly being converted to studios and galleries.

