



# GUNDLACH BUNDSCHU

EST. 1858

## 2006 CABERNET SAUVIGNON, ESTATE VINEYARD SONOMA VALLEY

**VINEYARD**  
Rhinefarm Estate Vineyard  
Estate grown, produced and bottled  
Sustainably farmed  
Rhyolitic Ash and Alluvial Wash soils at 150 to 300 feet elevation  
24 distinct blocks planted 1976–1999, harvested in 16 lots  
Martini selection; Clones 8 and 337  
Yield 2.8 tons/acre

**WINEMAKING**  
*Harvest Dates:* October 9–23  
*Brix at Harvest:* 26.5°  
*TA at Harvest:* 0.58g/100ml  
*pH at Harvest:* 3.85  
*Vinification:* Harvested by hand in 16 lots  
Each lot processed separately based on distinct profile  
Three- to five-day cold soak  
Up to 28 days skin contact for most lots  
Yeast strains D254 and T73  
Concurrent primary and malolactic fermentation  
Extraction through gentle pump-overs, tailored to each lot  
Base blend assembled 15 months before bottling  
Final blend assembled two weeks before bottling  
Lightly fined by lot and filtered to bottle  
*Oak Regimen:* 16 months in 100% French oak, 40% new  
Medium tight grain, medium to medium- plus toast  
Primary coopers Vicard and Mercier



*Composition:* 85% Cabernet Sauvignon  
9% Syrah  
6% Petit Verdot  
*Bottled:* April 2008  
*Case Pack:* 12/750ml  
*Cases Produced:* 4,838  
*Alcohol:* 14.5%  
*TA at Bottling:* 0.62g/100ml  
*pH at Bottling:* 3.71

### 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

Dark purple color, aromas of violet, anise and lifted red and black currant. The lush, smooth entry leads to dark berry, cassis, shaved chocolate and espresso bean flavors. Big, smooth tannins give weight and roundness to the mouthfeel. The long finish is smooth with balancing notes of red fruit. Delicious upon release; optimal cellaring time four to 15 years from vintage.

Jeff Bundschu  
Sixth Generation Vintner

