

A FULL-BODIED BLEND

EST.  1858

GUNDLACH
BUNDSCHU

2017 MOUNTAIN CUVÉE

Sonoma County

COMPOSITION

74% Merlot
7% Cabernet Sauvignon
7% Cabernet Franc
7% Petit Verdot
5% Malbec

WINEMAKING

3-day cold soak
Extraction through twice-daily pump-overs, tailored to each lot
Lees stirring for 3 months, post-fermentation

COOPERAGE

8 months
15% new French oak
Released December 2018

ALC/pH/ACID

Alc: 14.6%
pH: 3.65
TA: 0.51 g/100mL

SUGGESTED RETAIL PRICE

\$20.00

CONTACT

707.938.5277
sales@gunbun.com
www.gunbun.com

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VINTAGE NOTES

A biblical winter deluge and mild spring fostered excessive vegetative growth that required meticulous canopy management. That theme continued as the season progressed into a beautiful, but hot summer, with harvest being kickstarted early in late-August by a surprise heat wave. Things then cooled down, slowing ripening for red grapes and allowing them to reach optimal maturity. With prominent flavors, great color, and intense aromatics across the board for reds and whites, 2017 was another stellar vintage for quality.

VINEYARD INFORMATION

Relying on the Bundschu Family's 150+ years of Sonoma vineyard knowledge, the grapes for Mountain Cuvée are sourced from our Rhinefarm estate as well as fruit hand-selected from vineyards along the Mayacamas Mountain range.

TASTING NOTES

We are pleased to present the 2017 Mountain Cuvée, crafted to satisfy the contemplative connoisseur, yet approachable for the casual imbiber, and, affordable for all the above. Refreshing aromas of black cherries and blackberries lifted by vanilla and warm baking spices lead into a light-to-medium bodied palate of more dark fruit, savory cocoa and earth, while dusty tannins and mouth-watering acidity leave a lingering freshness. As with previous vintages, this wine is ready to pair with a myriad of cuisines and occasions, or enjoy on its own, knowing it will leave you clamoring for more.