

EST. 1858

GUNDLACH
BUNDSCHU

2017 ZINFANDEL

Sonoma Coast, Sonoma County

WINE CLUB EXCLUSIVE

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

The 13 acres of Zinfandel on Rhinefarm were planted in 1976 and grow in the upper benchland portion of the vineyard at an average elevation of 200 feet. They thrive in the rocky, well-drained conditions presented by the alluvial fan comprising the lower Mayacamas Mountain Range. Topsoils are 18 to 34 inches deep, consisting of Rhyolitic volcanic ash and alluvial wash. Beneath the topsoil is a mostly impervious layer of consolidated volcanic ash with occasional fractures for the roots to penetrate to deeper depths, producing wines with concentrated fruit flavors and firm structural qualities. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. The vineyard typically yields 2.5 tons/acre.

TASTING NOTES

If you could bottle everything we love about Northern California it would be in this Zinfandel. On the nose you are greeted with fresh ollalieberry, a local cross between raspberry and blackberry that brings back memories of late summer days along Highway 1 or on the Santa Cruz Boardwalk. Contrasted with hints of carne asada spice, like chili powder, cumin and paprika, this unfiltered, lush wine will pair with just about anything and is sure to build a memory of its own.

COMPOSITION

95% Zin, 2% Cabernet Sauvignon,
2% Petit Verdot, 1% Malbec

WINEMAKING

21 day maceration
Extraction through gentle pump-overs

SUGGESTED RETAIL PRICE

\$50.00

ALC/pH/ACID

Alc: 14.5%
pH: 3.74
TA: 5.9 g/L

COOPERAGE

10 months

VINEYARD SOURCE

La Paz

CASES PRODUCED

1,300 cases
Released September 2019

