



GUNDLACH BUNDSCHU

EST. 1858

2012 PINOT NOIR, HERITAGE SELECTION ESTATE VINEYARD, SONOMA COAST

ESTATE GROWN, PRODUCED AND BOTTLED

- 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.
- Two distinct blocks of 40+ year-old Heritage vines are harvested separately for this limited bottling.

WINEMAKING & ANALYSES

- Optically sorted and gravity fed to fermentation vessels.
- Seven day cold soak, indigenous yeast and malolactic.
- Partially fermented in upright open-top French oak puncheons and gently punched down by hand twice daily.
- Fourteen months in 100% French oak, 50% new. Coopers Tonnellerie Remond, Francois Freres & Tonnellerie O.
- 14.4% alcohol. TA 0.59g/100ml. pH 3.85
- 418 cases produced. Released March 2015

WINEMAKER TASTING NOTES

Coming from a block of Pinot Noir vines on our property treasured by the Bundschu family and older than everyone on the production team, the fruit used in this limited-production Heritage wine is what our winemakers call 'high-maintenance.' It demands and deserves meticulous attention in the vineyard and gentle handling in the cellar, but this delicate and complicated beauty is well worth the effort. The reward is an elixir that is both vibrant and subtle, flowing with aromas of fresh rose petals, pomegranates, and wild black raspberries, all interwoven with nuances of white mushroom and earth, black truffle, and an intriguing chai spice. The structure is supported by soft tannins, a bright, mineral-driven acidity, and a velvety smooth texture that ends with a continuous and pleasing vanilla-tinged finish that would make you as old as the vineyard block it comes from if you were to wait for the flavor to disappear completely. We recommend decanting up to an hour in the first year of release, and assure it will age gracefully over the next ten years.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

