



GUNDLACH BUNDSCHU

EST. 1858

2012 MOUNTAIN CUVÉE, SONOMA COUNTY

A LITTLE BIT OF CAB.

A LITTLE BIT OF MERLOT.

A LOT OF AWESOME.

WINEMAKER TASTING NOTES

Mountain Cuvée is a modern American blend that pays homage to the classic red clarets made famous by the vignerons of southwest France. A serious yet easy-drinking red blend, loaded with lush black plum, blackberry, and creamy cocoa flavors, with accents of smoke and black tea. Juicy, creamy and round mouthfeel with soft tannins supporting generous fruit. The long finish is full of dense berries and mocha flavors. A rich, fruit-forward wine intended to be enjoyed within five years of vintage.

VINEYARD

Predominantly Estate Grown

Additional sourcing from top Sonoma County vineyards

WINEMAKING

VINIFICATION

Each lot processed separately based on distinct profile.

Three- to five-day cold soak.

Extraction through pump-overs, tailored to phenolic profile of each lot.

Lees stirring for three months post fermentation.

Final blend assembled two weeks before bottling.

OAK REGIMEN

14 months in predominantly French oak

CASE PACK 12/750ml

ALCOHOL 14.2%

pH 3.86

TA 0.53

