

# DEFINITELY A CROWD PLEASER

EST.  1858

## GUNDLACH BUNDSCHU



90 POINTS

"Earthy forest and resin notes mark this estate-grown wine, which is medium-bodied and succulent with fresher cranberry and cherry flavors. With a restrained take on oak, it has body and elegance and is ultimately easy to love."

— Wine Enthusiast Magazine

### COMPOSITION

100% Pinot Noir

### WINEMAKING

Destemmed, then optically sorted and gravity fed directly to fermentation tanks  
5-to-7-day cold soak  
Twice-daily gentle pump-overs  
Indigenous malolactic fermentation  
Indigenous and RC212 yeast strains

### COOPERAGE

10 months  
100% French oak, 40% new  
Tonnellerie Remond, Tonnellerie O and Dargaud et Jaegle.

### ALC/pH/ACID

Alc: 14.3%  
pH: 3.81  
TA: 0.52 g/100mL

### CASES PRODUCED

3,860 cases  
Released August 2016

### SUGGESTED RETAIL PRICE

\$40.00

### CONTACT

707.938.5277  
sales@gunbun.com  
www.gunbun.com/trade-media

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## 2014 PINOT NOIR

Sonoma Coast

### VINEYARD INFORMATION

Eight miles north of San Pablo Bay, the Bundschu family's 158 year-old vineyard wraps around the southwest slopes of the Mayacamas Mountains. The terrain below 150 foot 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. Nine distinct blocks of Pinot Noir were harvested separately. 20% of the blend comes from 40+ year-old Heritage Selections and 80% from Dijon clones 667, 115 and 777.

### WINEMAKER'S NOTES

Finicky and high maintenance, Pinot needs delicate handwork from the vineyard to bottle. We strive for balanced vines on Rhinefarm, allowing only dappled sunlight to reach the fruit. Each clone within our vineyard, as well as vine age, expresses itself in a unique way, so our methods strive to capture what nature naturally delivers. The grapes are hand-picked and gravity fed to fermenters. Very careful pump-overs allow for minimal intervention, with nature taking the lead. The older vines are natively fermented while the younger ones receive a combination of native yeast and inoculated strains.

### TASTING NOTES

With a ruby color that would make Dorothy jealous, you don't have to follow a yellow-brick road to get to the magic in this Pinot Noir. Comforting aromas of warm cherry, cranberry, and black raspberry highlighted by sweet vanilla spice and toffee surge out of the glass like a pack of flying monkeys. Will continue to age 3-7 years from vintage.