

HARD TO SAY, EASY TO LOVE.

EST.  1858

GUNDLACH BUNDSCHU



92

POINTS

Virginie Boone, *Wine Enthusiast*, December 2016

COMPOSITION

100% Gewürztraminer

WINEMAKING

Night harvested in five lots

Whole cluster pressed

48 hours cold settled

15% clusters frozen 48 hours then

thawed completely; whole-cluster

pressed, for richness and texture

0.0% residual sugar

COOPERAGE

90% stainless steel

10% neutral oak

ALC/pH/ACID

Alc: 14.3%

pH: 3.29

TA: 0.47 g/100mL

CASES PRODUCED

2,485 cases

Released September 2016

SUGGESTED RETAIL PRICE

\$25.00

CONTACT

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2015 GEWÜRZTRAMINER

Estate Vineyard, Sonoma Coast

VINEYARD INFORMATION

The Bundschu family's 150+ year-old vineyard is located on the southwestern slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. 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. Eleven acres of Heritage Selection vines, planted in 1969, were harvested in two lots and bring spice and floral notes. Nine acres of clone 47 vines, planted in 2008, were harvested in three lots and provide fresh fruit flavors.

WINEMAKER'S NOTES

A Gundlach Bundschu specialty for 157 years since founder Jacob brought it to Sonoma from his homeland of Germany in 1858, our Gewürztraminer is crafted, ironically, in the Alsatian-style: beautiful, harmonious, and DRY.

TASTING NOTES

Alluring aromas of ripe pears, tropical fruit, peach blossoms, and zesty lemon complement the 2015 vintage's mouth-filling and rounded texture. A beautiful expression of 158 years of Gewürztraminer expertise, this pairs with everything from Asian cuisine, to Thanksgiving turkey, to a sunny afternoon.