

COOL CLIMATE CABERNET

EST.  1858

GUNDLACH BUNDSCHU

93 Points
Anthony Dias Blue

90 Points
Wine Enthusiast

COMPOSITION

87% Cabernet Sauvignon
8% Petit Verdot
3% Merlot
1% Cabernet Franc
1% Malbec

WINEMAKING

Night harvested
28-32 days maceration
Extraction through twice-daily gentle pump-overs
Weekly battonage during the indigenous malolactic fermentation

COOPERAGE

18 Months
100% French oak, 45% New
Taransaud, Vicard & Ermitage

ALC/pH/ACID

Alc: 14.8%
pH: 3.81
TA: 0.53 g/100mL

CASES PRODUCED

3,976 cases

CONTACT

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2014 CABERNET SAUVIGNON

Sonoma Valley, Sonoma County

VINTAGE NOTES

Everything happened fast in 2014! A warm, dry winter brought the vines to life early and a very warm spring and summer meant perfect ripening conditions but an earlier harvest. A couple of heat spikes during the harvest promoted skin development, resulting in great color and tannins— a little more evolved than 2013, making for more immediately approachable reds. Great flavors and concentration overall.

VINEYARD INFORMATION

Our Cabernet Sauvignon is sourced primarily from the family's 150+-year-old Rhinefarm Estate Vineyard, located on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain above 150 foot elevation is dominated by Arrowhead Mountain and features steep, southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. A portion is sourced from slightly warmer, high elevation sites adding weight to the midpalate.

TASTING NOTES

Blessed as the third great Cabernet Sauvignon vintage in a row, 2014 is like a culmination of the previous two: the lush fruit and approachability of 2012 and 2013's power and structure. Invitingly lavish aromas and flavors of dark fruits and berries intermingled with espresso, cocoa, and warm baking spices are buoyed by the velvety texture and precise acidity. Fine tannins linger to keep this welcoming invitation open for more exploration now or into the distant future.