

DEFINITELY A CROWD PLEASER

EST.  1858

GUNDLACH
BUNDSCHU

2015 PINOT NOIR

Sonoma Coast, Sonoma County

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: 3.84
TA: 0.50 g/100mL

CASES PRODUCED

2,693 cases
Released March 2017




SUGGESTED RETAIL PRICE

\$40.00

CONTACT

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

FOLLOW

 facebook.com/gunbunwine
 @gunbunwine
 @gunbunwine



VINTAGE NOTES

Small in quantity but huge in quality and concentration. Yields were naturally down after three large harvests, and some inclement weather in the spring further limited the size. Vines had no problems fully ripening a smaller crop during the early starting growing season, resulting in small but extremely concentrated, flavorful berries. Stellar, intense wines and tannins with great aging potential.

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.

TASTING NOTES

Hailing from a vintage known for small berries and reduced yields, there is nothing diminished in the color, structure and flavor of this Pinot Noir. Embracing the concentrated grapes from whence it came, the 2015 is at once lush and textured, balanced by plentiful acidity and even a kiss of tannin, delivering succulent red fruits enveloped in fresh spruce, sweet spices, our classic rose petal floral and earth throughout the nose and palate.