

A FULL-BODIED BLEND

EST.  1858

GUNDLACH
BUNDSCHU



90 POINTS
Wine Enthusiast

COMPOSITION

73% Merlot
22% Cabernet Sauvignon
3% Malbec
2% Cabernet Franc

WINEMAKING

3-day cold soak
Extraction through twice-daily pump-overs, tailored to each lot
Lees stirring for 3 months, post-fermentation

COOPERAGE

8 months
15% new French oak
Released July 2017

ALC/pH/ACID

Alc: 14.6%
pH: 3.64
TA: 0.54 g/100mL




SUGGESTED RETAIL PRICE

\$20.00

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2016 MOUNTAIN CUVÉE

Sonoma County

VINTAGE NOTES

With the vines back in balance, 2016 is “magical blend of ‘14 and ‘15.” A wet winter and warm spring meant an early, healthy start of the growing season, followed by a long, hot, dry summer that led to another early harvest of perfectly mature grapes from the ideal ripening conditions. The resulting wines had some of ‘15’s intense concentration but the evolved tannins and approachability of ‘14.

VINEYARD INFORMATION

Relying on the Bundschu Family’s 150+ years of Sonoma vineyard knowledge, the grapes for Mountain Cuvée are sourced from our Rhinefarm estate as well as fruit hand-selected from vineyards along the Mayacamas Mountain range.

TASTING NOTES

Whether novice or aficionado, the quaffable, affordable, yet seriously crafted and complex Mountain Cuvée always provides drinking pleasure to a wide audience and name-an-experience. Welcoming aromas of cherries, raspberries, warm vanilla, and a little cola lead to a medium bodied wine framed by soft tannins and lively acidity. The silky texture showcases layers of lush cassis and red fruit with savory cocoa powder revealed on the finish. Created for life’s sooner-rather-than-later enjoyments.