

# HARD TO SAY, EASY TO LOVE.

EST.  1858

## GUNDLACH BUNDSCHU

**92** POINTS  
Wine Enthusiast

### 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: 3.37  
TA: 0.53 g/100mL

### CASES PRODUCED

4,732 cases  
Released March 2018

### SUGGESTED RETAIL PRICE

\$25.00

### CONTACT

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## 2017 GEWÜRZTRAMINER

Estate Vineyard, Sonoma Coast

### VINTAGE NOTES

Another stellar vintage for quality! A biblical winter deluge and mild spring fostered vigorous vegetative growth that required meticulous canopy management. That theme continued as the season progressed into a beautiful but hot summer, with harvest being kickstarted early in late-August by a surprise heat wave. Things then cooled down, slowing ripening for red grapes and allowing them to reach optimal maturity, with prominent flavors, great color, and intense aromatics reminiscent of '13 and '14.

### VINEYARD NOTES

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.

### TASTING NOTES

When you've been growing the same grape for 160 years, it would be easy to get bored and complacent. However, the 2017 of our perennially selling out, fan-favorite Gewürztraminer demonstrates nothing but the energy the Bundschus have to excel another 160 years. Bursting with aromas of fresh jasmine blossoms, lychee, Asian pears, and Gari (sushi ginger), the medium body and supple texture of the wine carry lush pomelo-citrus flavors through a crisp, dry finish. While you might be salivating for sashimi right now, this German grape grown in California is great with a variety of cuisines, warm days, and, of course, friends.