

SIMPLY GORGEOUS

EST.  1858

GUNDLACH BUNDSCHU

2015 MERLOT

Sonoma Valley, Sonoma County



COMPOSITION

81% Merlot
7% Petit Verdot
6% Cabernet Sauvignon
6% Malbec

WINEMAKING

3-to-5-day cold soak
Extraction through gentle pump-overs
Weekly battonage during the native
malolactic fermentation

COOPERAGE

17 months
100% French oak, 40% new
Nadalie

ALC/pH/ACID

Alc: 14.6%
pH: 3.70
TA: 0.54 g/100mL

CASES PRODUCED

4,024 cases
Released June 2018

SUGGESTED RETAIL PRICE

\$35.00

CONTACT

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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 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 warmer vineyard sites in Sonoma Valley to add lushness to the mid-palate.

TASTING NOTES

When you combine a vintage of low yields and great concentration with a grape that loves to express itself on Rhinefarm, the result is a youthfully coy wine that is patiently waiting to give a full reveal. Tightly coiled aromas of dark berries, violets, cocoa, and anise yearn to greet the senses while the palate divulges a lusher, richer character than its medium body belies. Hinting at savory flavors of layered kirsch, berries, chocolate, and dried herbs, the 2015 Merlot will dazzle when it hits the spotlight, but appreciates a little more time or few hours decanting to get there.