

DEFINITELY A CROWD PLEASER

EST.  1858

GUNDLACH BUNDSCHU

2016 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: 14.4%
pH: 3.79
TA: 0.56 g/100mL

CASES PRODUCED

2,997 cases
Released June 2018

SUGGESTED RETAIL PRICE

\$40.00

CONTACT

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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

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

Continuing a streak of great Sonoma vintages—thanks, Mother Nature!—the 2016 Pinot Noir has some of the delicious fruit and concentration of its '14 and '15 predecessors, with the more pronounced earthy character of '13. Red cherries and dried cranberries spiced with vanilla ride an underlying earthiness out of the glass. On the palate, the silky texture is framed by firm acidity and a touch of tannin, carrying complex flavors of more cranberries, cherries, earth, and cocoa through a long finish.