

# A MODEL OF RESTRAINT

EST.  1858

## GUNDLACH BUNDSCHU

### 2017 CHARDONNAY

Sonoma Coast, Sonoma County

#### COMPOSITION

100% Chardonnay

#### WINEMAKING

Whole cluster pressed

80% barrel fermented, 20% stainless steel fermented

Indigenous and CY3079 yeast strains

0% Malolactic fermentation

#### COOPERAGE

10 months

100% French oak, 20% new

Dargaud et Jaegle & Ermitage

#### ALC/pH/ACID

Alc: 14.2%

pH: 3.40

TA: 0.60 g/100mL

#### CASES PRODUCED

7,797 cases

Released November 2018

#### SUGGESTED RETAIL PRICE

\$27.00

#### CONTACT

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#### VINTAGE NOTES

A biblical winter deluge and mild spring fostered excessive 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 across the board for reds and whites, 2017 was another stellar vintage for quality.

#### 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. There are four distinct blocks of Chardonnay, including two blocks of 40+ year-old Heritage Selections and two blocks of Robert Young clone.

#### TASTING NOTES

In a world of Chardonnay lovers and haters (aka "ABCers"), we are humbled that the style driven by our Rhinefarm Vineyard fruit appears to bridge the gap as the insatiable demand for us to produce more of this beloved Chardonnay continues. Aromatic and bright with lemon rind, early harvest melon, jasmine blossoms, and minerals, this medium-bodied Chardonnay is full of juicy white nectarine and key lime balanced by zesty acidity and a clean finish belying its ample mouthfeel and texture. Perfect for sipping, quaffing, pairing, and changing opinions.