# HARD TO SAY, EASY TO LOVE.

EST. 1858

GUNDLACH BUNDSCHU

POINTS 91

"It conveys jasmine and ripe stone fruit, crisp, clean with very little oak intrusion and sharply etched acidity."

-Virginie Boone, *Wine Enthusiast*, October 2015

## 2014 GEWÜRZTRAMINER

Estate Vineyard, Sonoma Coast

### VINEYARD INFORMATION

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 1969, were harvested in two lots and bring spice and floral notes. Nine acres of clone 47 vines, planted 2008, were harvested in three lots and provide fresh fruit flavors.

### WINEMAKER'S NOTES

A Gundlach Bundschu specialty for 156 years since founder Jacob brought it to Sonoma from his homeland of Germany in 1858, our Gewürztraminer is crafted, ironically, in the Alsatian-style: beautiful, harmonious, and DRY.

### TASTING NOTES

The 2014 vintage features a bright nose of succulent pear, wisps of jasmine and orange blossoms, lifted by a fresh burst of lemony citrus with a ginger and coriander-laced spiciness. The rounded mouthfeel carries some weight but feels vibrantly light with a refreshing, mineral driven crispness and solid acidity. Supporting flavors include: spiced pear, clementine, white blossoms, and green apple that lead into a long, coriander-tinged finish. Ready to drink on release, this classic Rhinefarm Gewürztraminer will continue to develop complexity up to seven years from vintage.

### COMPOSITION

100% Gewürztraminer

### WINEMAKING

Night harvested in five lots
Whole cluster pressed
48 hours cold settled
15% clusters frozen 48 hours then thawed completely, then whole-cluster pressed, for richness and texture

### COOPERAGE

90% stainless steel
10% neutral oak

### ALC/pH/ACID

Alc: 14.3%
pH: 3.43
TA: 0.50 g/100mL

### CASES PRODUCED

3,650 cases
Released September 2015

### SUGGESTED RETAIL PRICE

$22.50

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### CONTACT

707.938.5277
sales@gunbun.com
www.gunbun.com/trade-media

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