

A MODEL OF RESTRAINT.

EST.  1858

GUNDLACH BUNDSCHU

90+

POINTS
LAST 5 CONSECUTIVE VINTAGES
-Virginia Boone, *Wine Enthusiast*

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: 3.48
TA: 0.58 g/100mL

CASES PRODUCED

4,200 cases
Released September 2016




SUGGESTED RETAIL PRICE

\$27.00

CONTACT

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2015 CHARDONNAY

Sonoma Coast, Sonoma County

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. The four distinct blocks of Chardonnay harvested separately include two blocks of 40+ year-old Heritage Selections and two blocks of Robert Young clone.

WINEMAKER'S NOTES

We craft our Chardonnay in a food-friendly, focused style with minimal new oak influence. By sourcing fruit from both new and old vines, we achieve balance in the resulting wine. Each nuance in the vineyard offers a slightly different flavor profile which we capture by fermenting separately and then blending together to produce a harmonious wine with bright acidity and fruit.

TASTING NOTES

With a refreshing purity of what this varietal can achieve on Rhinefarm's 158-year old slice of Sonoma, the 2015 Gundlach Bundschu Chardonnay is a perfect example of fruit, texture, and balance. Leading with our old vine-driven aromatics of white blossoms, fresh lemon curd, and a hint of oak, the lush, mouth-filling palate is framed by bright acidity and citrus zest with flavors of white peach, spiced green apple, and a harmoniously creamy yet mineral finish.