

A FULL-BODIED BLEND

EST.  1858

GUNDLACH BUNDSCHU



POINTS
91
Tasting Panel Magazine

2014 MOUNTAIN CUVÉE
Sonoma County

COMPOSITION

56% Merlot
41% Cabernet Sauvignon,
2% Malbec
1% Petit Verdot

WINEMAKING

3-day cold soak
Extraction through twice-daily
pump-overs, tailored to each lot
Lees stirring for 3 months,
post-fermentation

COOPERAGE

14 months
15% new French oak
Released July 2017

ALC/pH/ACID

Alc: 14.8%
pH: 3.69
TA: 0.51 g/100mL




SUGGESTED RETAIL PRICE

\$20.00

CONTACT

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VINTAGE NOTES

Everything happened fast! A warm, dry winter brought the vines to life early and a balmy spring and summer meant perfect ripening conditions, but an earlier harvest. Two heat spikes during harvest promoted skin development, resulting in great color and tannins—a little more evolved than 2013, making for more immediately approachable reds. Great flavors and concentration overall.

VINEYARD INFORMATION

Relying on the Bundschu Family's 150+ years of Sonoma vineyard knowledge, the grapes for Mountain Cuvée are sourced from our Rhinefarm estate as well as fruit hand-selected from vineyards along the Mayacamas Mountain range.

TASTING NOTES

The genius of Mountain Cuvée is its approachable quaffability without sacrificing complexity—and for an affordable price! Pleasantly inviting with heady fruit aromas of blueberries, raspberries, and pomegranates lifted by vanilla and spice. The light-medium body has a touch of tannin, integrated acidity, and carries more fruit with layers of earth, warm oak, and mocha slowly revealed on the long finish. This is a wine to be casually enjoyed or slowly contemplated.