

A MODEL OF RESTRAINT

EST.  1858

GUNDLACH BUNDSCHU

2016 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: 3.53

TA: 0.66 g/100mL

CASES PRODUCED

6,990 cases

Released September 2017

SUGGESTED RETAIL PRICE

\$27.00

CONTACT

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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

For generations, the Bundschus have grown amazing quality Chardonnay and it appears the world has noticed since we can't seem to make enough anymore. The 2016 embodies our signature restrained style: fruit and texture in balance with bright acidity. Fresh lemon, citrus blossom, and green apple aromas with a hint of brioche. A lush palate of white nectarines, honeydew melon, and citrus zest vibrates with minerally acidity that carries into a surprisingly creamy finish.