FULL-BODIED OPULENCE & STUNNING PURITY



GUNDLACH BUNDSCHU



cigar boxes. Rich and full-bodied on the palate, it gives

The Wine Advocate, February 2017

2014 VINTAGE RESERVE

Sonoma Valley

VINEYARD INFORMATION

Since 1981, the Bundschu family has crafted a limited bottling of the vintage's most elegant and expressive vines with the designation Vintage Reserve. Winemaker Keith Emerson selects individual barrels to blend a wine that showcases the distinctive character of Cabernet-family grapes grown on the southwest slopes of the Mayacamas Mountain Range. Our 150+ year old estate vineyard lies eight miles north of San Pablo Bay on steep, shallow soils of volcanic ash and tufa, exposed to pervasive maritime breezes, long daylight hours and extreme diurnal temperature shifts. Top blocks are farmed specifically for Vintage Reserve that yield 2.5 tons/acre. Lots sourced from other high elevation sites in Sonoma Valley add weight to the midpalate and a juicy component to the well-structured Cabernet Sauvignon from our cooler climate estate vineyard.

TASTING NOTES

The 2014 Vintage Reserve teases the personalities of both its predecessors: the early accessible 2012 and the patience requesting 2013. Big, earthy aromas of dark fruits with savory mountain sage, purple flowers, rich cocoa, warm cedar, and a wet slate minerality envelope the senses, leading to a playfully coy palate where the lush, concentrated texture hints at deep layers yet to be exposed. Very fine tannins balance and frame the richness of the body without detracting from a sensuously long, mocha finish. Decant to enjoy or age for 5-20 years to experience.

In our fourth and final installment in the Groundworks label series, artist Nate Reifke calls this piece "Night Gathering." For more information about our label series, please visit Gunbun.com/VR.

COMPOSITION

77% Cabernet Sauvignon 14% Cabernet Franc 6% Petit Verdot 2% Malbec 1% Merlot

WINEMAKING

Six lots hand- and optically-sorted and gravity fed to fermentation vessels. Five day cold soak; D254 and indigenous yeast strains 26-28 days maceration Extraction through gentle pump-overs

COOPERAGE

100% French oak, 65% new Taransaud, Quintessence, Ermitage and Demptos

ALC/pH/ACID

Alc: 14.9% pH: 3.85 TA: 0.5 q/100mL

CASES PRODUCED

1,094 cases Released August 2017

SUGGESTED RETAIL PRICE

\$125.00

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