



2018 GEWÜRZTRAMINER

Estate Vineyard, Sonoma Coast

HARD TO SAY, EASY TO LOVE.

VINTAGE NOTES

2018 had incredibly moderate and consistent day time temperatures pushing this growing season until the 1st week of November. The latest we have finished picking in almost a decade. These perfect conditions resulted in impeccable fruit quality across all varieties. Flavor and phenolic ripeness was achieved at lower sugar levels. This balance has created some of the most elegant and age worthy wines produced in recent memory. Yields were also exceptional, which means great wine and lots of it. Truly a goldilocks type vintage, with all aspects (climate, hangtime, and yields) being just right.

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

TASTING NOTES

Warranting high fives all around for our cellar and winemaking crew, the 2018 Gewürztraminer is a showstopper. Aromas of night-blooming jasmine flowers, lychee, stone fruit, and even cantaloupe, are balanced by a subtle richness in texture, and of course, a crisp, dry finish. To top it off, its pale straw color, will look beautiful alongside a plethora of colorful dishes at every season.

COMPOSITION

100% Gewürztraminer

WINEMAKING

Night harvested in five lots Whole cluster pressed
48 hours cold settled
15% clusters frozen 48 hours then thawed completely; whole-cluster pressed, for richness and texture 0.0% residual sugar
10% Barrel Fermented

PRICE

\$25.00

ALC/pH/ACID

Alc: 14.3%
pH: 3.43
TA: 0.51 g/100mL

COOPERAGE

90% stainless steel
10% neutral oak