

2019 CABERNET FRANC

Estate Vineyard, Sonoma Valley

ESTATE EXCLUSIVE

VINTAGE NOTES

2019 was an exciting year for Mother Nature in Northern California. Rains were denominated atmospheric rivers and our winter saw record-breaking rainfall, including showers as late as May. Thankfully, extreme weather has favored our grapes, and a relatively cool spring followed by a warm summer led to a near perfect harvest. 2019 was slightly warmer than 2018, resulting in lower acid levels and some riper fruit characteristics. However, it was still a very moderate growing season, allowing for exceptional hangtime across all varietals. 2019 will once again produce excellent wines, as well as great stories.

VINEYARD INFORMATION

Eight miles north of San Pablo Bay, the Bundschu family's 160+ year-old vineyards wraps around the southwest slopes of the Mayacamas Mountains. It's here that our eight acres of Cabernet Franc vineyards experience a 10 degree heat difference from the valley floor during the summer growing season, allowing the fruit to fully ripen. Planted at 100 feet elevation with the Mt Veeder clone in 1999 and 2005, this vineyard features Rhyolitic ash and alluvial wash soil. Which causes the the vines struggle to reach root depth. This combination produces deeply colored, concentrated, balanced wines.

TASTING NOTES

One of the foundational grapes of Bordeaux, Cabernet Franc is the genetic father of Cabernet Sauvignon. Nowadays, it is used sparingly in red blends, but not often found as the main player. Here at Gundlach Bundschu, the grape thrives so well in our tailor-made soils and climate, we simply have to showcase it. With aromas of fresh earth, black raspberries and rose petal, an intense mid-palate of dark cherries and damson plums leads to a long, graceful cacao conclusion. This wine is a must with sautéed duck breast or lamb burgers.

COMPOSITION

89% Cabernet Franc, 5% Cabernet Sauvignon
4% Petit Verdot, 2% Merlot

WINEMAKING

Hand-harvested in the cool morning
Twice daily pump-overs
Indigenous malolactic fermentation
and weekly battonage

ALC/pH/ACID

Alc: 14.5%
pH: 3.81
TA: 5.4 g/L

COOPERAGE

16 months
100% French oak, 35% new

PRICE

\$53.00

PRODUCTION

1,479 cases

