

2018 MOUNTAIN CUVÉE

Sonoma Coast, Sonoma County

FULL BODIED BLEND

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 varietals. 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

Relying on the Bundschu Family's 161+ 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

Crafted to satisfy the contemplative connoisseur, yet approachable for the casual imbiber, and, affordable for all the above. Refreshing aromas of black cherries and blackberries lifted by vanilla and warm baking spices lead into a light-to-medium bodied palate of more dark fruit, savory cocoa and earth, while dusty tannins and mouth-watering acidity leave a lingering freshness. As with previous vintages, this wine is ready to pair with a myriad of cuisines and occasions, or enjoy on its own, knowing it will leave you clamoring for more.

COMPOSITION

77% Merlot
13% Cabernet Sauvignon
4% Petit Verdot
3% Malbec
3% Cabernet Franc

WINEMAKING

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

PRICE

\$20.00

ALC/pH/ACID

Alc: 14.2%
pH: 3.4
TA: .60 g/L

COOPERAGE

10 months French Oak
20% New

UPC

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