

2019 DRY GEWÜRZTRAMINER

Sonoma Coast, Sonoma Valley

HARD TO SAY, EASY TO LOVE

TASTING NOTES

We know wine gets better with age, but is it also possible that our Gewürztraminer gets better with every vintage? Familiar aromas of star jasmine, lychee and honeysuckle are reminiscent of vintages past, and make this wine the epitome of Gundlach Bundschu comfort food. However, a refined palate with hints of Anjou pear & grapefruit, balanced with bright acidity, tell us this isn't 1858 anymore. Our Gewürztraminer may have grown up, but that crisp dry finish always feels like home.

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 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

The Bundschu family's 161+ 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 one lot 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.

COMPOSITION

100% Gewürztraminer

WINEMAKING

Night harvested in four 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

ALC/pH/ACID

Alc: 13.5%

pH: 3.30

TA: 5.5 g/L

PRICE

\$25.00

COOPERAGE

90% stainless steel

10% neutral oak

PRODUCTION

4,739 Cases

