

2020 DRY GEWÜRZTRAMINER

Sonoma Coast, Sonoma County

HARD TO SAY, HARD NOT TO LOVE



VINTAGE NOTES

On the bright side of 2020, we continue to learn from all the curve balls that Mother Nature throws at us, fire, smoke, pandemic, drought - and we learned that some varietals are more affected by smoke than others - and others, such as Gewurztraminer and Chardonnay, not at all. Because of the smaller crop and drought like conditions, the resulting wines we produced from 2020 are intense and concentrated with opulent ripe fruit flavors. In some ways we are prouder of this vintage than any other because our entire winemaking and viticulture team made some great wines under the most difficult conditions imaginable - and also humble to all of the influences that go into creating great wine, that are well beyond our control.

TASTING NOTES

No, it's NOT sweet! Fermented with ZERO residual sugar, this outrageously aromatic (lychee, roses, honeysuckle) white wine is bone dry and a GunBun favorite. Brisk, clean and grapefruity, it's an ideal companion to spicy food (Gewurz means "spice" in German), like Curries and Thai...or all by itself. Unique clones from vines originally planted by Jacob Gundlach in 1858, there is nothing like it in the world.

VINEYARD INFORMATION

The Bundschu family's 160+ 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.

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: 3.23

TA: 6.78 g/L

PRICE

\$25.00

COOPERAGE

90% stainless steel

10% neutral oak

PRODUCTION

3,634 Cases