



GUNDLACH
BUNDSCHU

2019 SONOMA COAST
CHARDONNAY

92
POINTS

Years Best US Chardonnay

“The Bundschu family farms 32 acres of Chardonnay at the base of their Rhinefarm vineyard, the coolest portion where the oldest block dates to 1970 and the rest are still in their teens. They ferment 20 percent in stainless steel, the rest in used barrels, allowing the scents of white flowers and the zesty fruit to shine. Jason Jacobeit, of NYC’s Bâtard and Somm Cellars, described it as a wine with “discretion and textural appeal.”

-Joshua Greene, Wine & Spirits



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GUNBUN.COM | 2000 DENMARK ST. SONOMA, CA 95476 | 707-938-5277



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“Excellent balance for an old school, Cali-style Chard. The wine smells like pears, a whiff of butter, and some wet rock. The palate has a comfy weight, with wonderful acidity lifting up the wine and keeping it refreshing. Great wine.”

-VinePair



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