

# FINE TANNINS FRESH ACIDITY

EST.  1858

## GUNDLACH BUNDSCHU

### 2016 VINTAGE RESERVE

Sonoma Valley

#### COMPOSITION

82% Cabernet Sauvignon  
12% Cabernet Franc  
4% Malbec  
2% Petit Verdot

#### WINEMAKING

Six lots hand- and optically-sorted and gravity fed to fermentation vessels.  
Five day cold soak; D254 and indigenous yeast strains  
26-28 days maceration  
Extraction through gentle pump-over

#### COOPERAGE

20 months  
100% French oak, 65% new  
Taransaud, Quintessence,  
Ermitage and Demptos

#### ALC/pH/ACID

Alc: 14.9%  
pH: 3.85  
TA: 0.06 g/100mL

#### CASES PRODUCED

920 cases  
Bottled June 2018

#### SUGGESTED RETAIL PRICE

\$125.00

#### CONTACT

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#### VINTAGE NOTES

The 2016 growing season was ideal, combining the best conditions from the previous '14 and '15 vintages. A wet winter and warm spring meant an early, healthy start of the growing season, followed by a long, hot, dry summer that led to another early harvest of perfectly mature grapes from the ideal ripening conditions. The resulting wines had some of '15's intense concentration but the evolved tannins and approachability of '14.

#### VINEYARD INFORMATION

Since 1981, the Bundschu family has crafted a limited bottling of the vintage's most elegant and expressive vines with the designation Vintage Reserve. Winemaker Keith Emerson selects individual barrels to blend a wine that showcases the distinctive character of Cabernet-family grapes grown on the southwest slopes of the Mayacamas Mountain Range. Our 161+ year old estate vineyard lies eight miles north of San Pablo Bay on steep, shallow soils of volcanic ash and tufa, exposed to pervasive maritime breezes, long daylight hours and extreme diurnal temperature shifts. Top blocks are farmed specifically for Vintage Reserve that yield 2.5 tons/acre. Lots sourced from other high elevation sites in Sonoma Valley add weight to the midpalate and a juicy component to the well-structured Cabernet Sauvignon from our cooler climate estate vineyard.

#### TASTING NOTES

The 2016 Vintage Reserve benefitted from a glorious growing season, resulting in another stellar example of the best of Rhinefarm. Fresh blackberry and black currant aromas are spiced with nutmeg and cinnamon bark with an underlying layer of earth and clove. Medium in body and supported structurally by fine tannins and fresh acidity, this youthful, instant classic will develop beautifully over the next 8+ years but has the finesse for immediate enjoyment.

*The second bottle in a new series highlighting some of the hidden, and some not so hidden, treasures found around Rhinefarm.*